Plus! FOOD GIFTS FROM THE KITCHEN

Better Homes & Gardens

HANDMADE GIFTS™

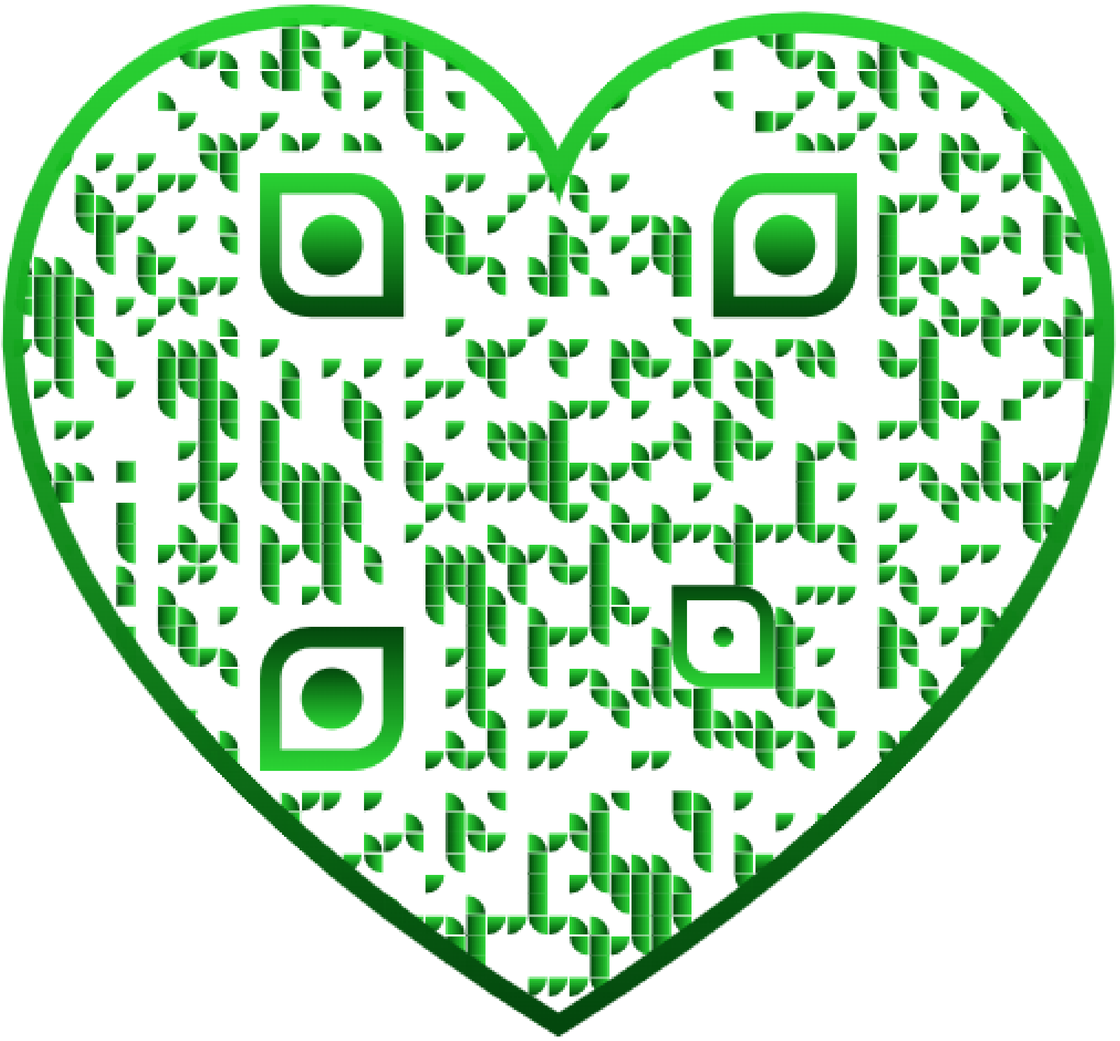
simple crafts to make & share

STOVE-TOP POTPOURRI

PROJECTS FOR EVERY STYLE & SKILL LEVEL

HOLIDAY WRAPPING AND TAG IDEAS

2025



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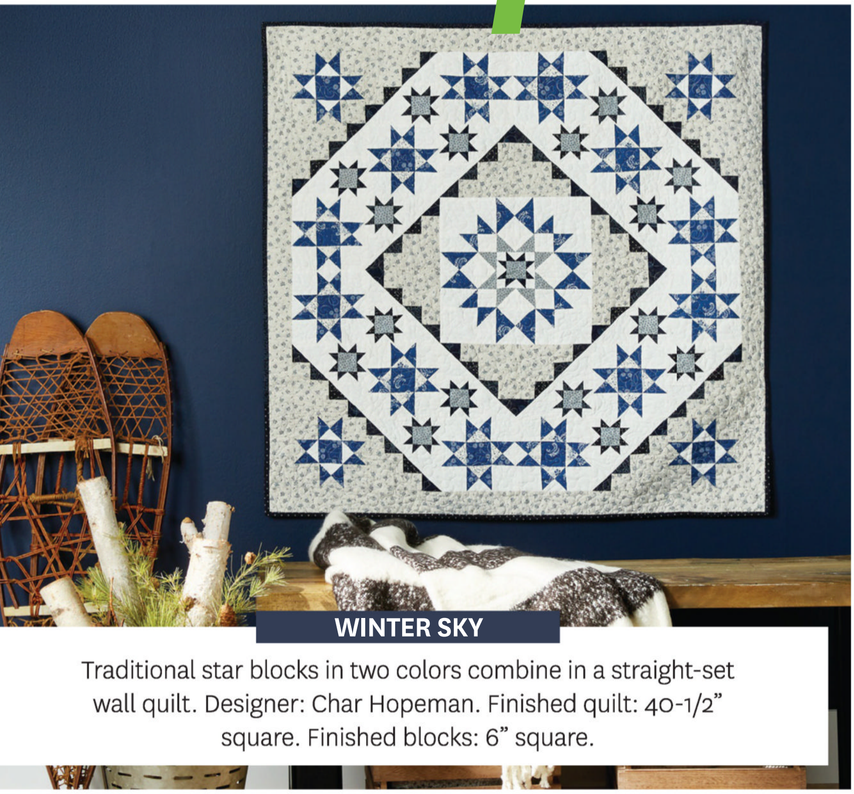

WINTER SKY

Traditional star blocks in two colors combine in a straight-set wall quilt. Designer: Char Hopeman. Finished quilt: 40-1/2" square. Finished blocks: 6" square.

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WRAPPED IN RIBBONS

DOUBLE THE RECIPE

FRONT RUNNER: WINTER

JOT IT DOWN

FAIR ISLE FLAKES

ARMCHAIR CADDY

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From the Editor

It's the season of giving, and if you picked up this magazine, your brain is probably in the same place as ours. Gifts you make yourself hold a special value that goes beyond their material worth. They show the recipient—whether a best friend, parent, child's teacher, or coworker—just how much thought, effort, and attention you gave to their present. We curated crafting and baking ideas for all skill levels that use a variety of techniques and materials—and are useful throughout the year—so you're sure to find an idea to fit everyone on your list.

Our "Gifts to Make" section showcases 50 different projects. Dive into upcycling in "Timeless Treasures" *(page 9)*, where sentimental items turn into memorable, personal decor. For clever ways to display special photos in anything but a frame, check out "Picture Perfect" *(page 38)*. And if you love your pet as much as I love my cats, Murphy and Minka, whip up a little something for them with ideas from "Paw-some Presents" *(page 30)*. Whether you're a hot-glue gun enthusiast or an experienced sewer, you'll find detailed instructions and helpful patterns to make each of the projects on these pages.

Then we'll help you find your way to someone's heart through the kitchen. Our "Gifts to Bake" section is full of 37 recipes for cookies, bars, breads, and snacks—all with clever packaging ideas. We even include some options for your dog or cat. My favorite story, "Bottled Up" *(page 72)*, shares the many ways to reuse those just-in-case jars we all wash out and stash under the sink.

And here's another present to you—free gift tag and label downloads to top off your creations. Merry making to you!

Nicole Dean

Nicole Dean
Senior Editor, Holidays

4 **MAKE YOUR OWN WRAP & TAGS**

Gifts to Make

9 **TIMELESS TREASURES** Turn family heirlooms or vintage items into special decor pieces.

16 **HIDE & CHIC** Use leather or thrifted belts to make plant hangers, key chains, bowls, and candlesticks; add stain or paint for color.

20 **MAKE YOUR MARK** Etch designs onto glass or acrylic items. We also show you easy ways to personalize them.

24 **SOFT TOUCH** Machine-sew or hand-stitch a project made from wool, velvet, or denim.

30 **PAW-SOME PRESENTS** Put something crafted under the tree for a special pup or kitty.

34 **TAKING SHAPE** Form ornaments, a wall vase, or plant tags using oven-bake or air-dry clay.

38 **PICTURE PERFECT** Print and transfer photos onto catchalls, bookmarks, coasters, and more.

44 **GROUT THIS WAY** Follow our techniques to add graphic mosaic tiles to decor pieces.

48 **WILDLY ORGANIC** Use items from your yard or simple cornhusks for these natural gifts.

52 **PRESSED TO IMPRESS** Make your own paper for envelopes and papier-mâché presents.

56 **SPLINTS OF INSPIRATION** Jazz up a wood charcuterie board, boxes, or gift toppers.

Gifts to Bake

61 **SWEET AS SUGAR** Whip up large batches of these cookies, bars, and yummy treats.

72 **BOTTLED UP** Upcycle jars to share jam, sauces, granola, and ready-to-make mixes.

80 **FOUR-LEGGED FOODIES** These treats are dog- and cat-approved.

84 **LOAFING AROUND** Gift warm bread, rolls, fresh-baked muffins, or fruit or herb focaccia.

92 **LITTLE NIBBLES** Some sweet, some savory—these snacks will get eaten by the handful.

on the cover **PHOTOGRAPHER** ADAM ALBRIGHT **PRODUCER** KIM HUTCHISON

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CRACKERS
SOUP MIX
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MAKE YOUR OWN

Wrap & Tags

Create custom-made designs for all your gift-packaging needs using these crafty ideas.

1

MULTICOLOR BRUSHSTROKES
Use artists brushes to apply different colors of acrylic paint in big swipes.

2

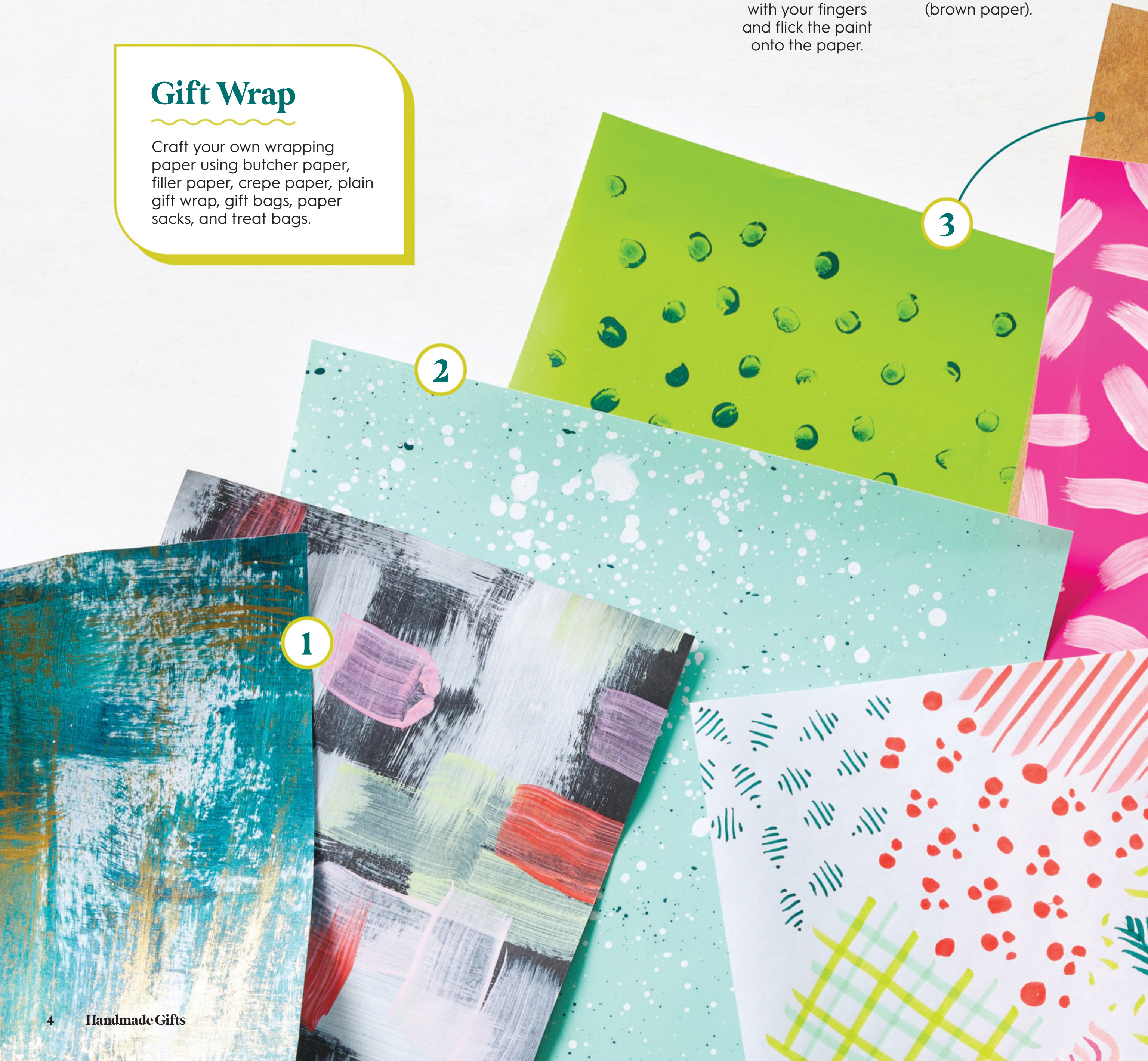
SPLATTER PAINT
Dip a toothbrush or stiff-bristle brush into acrylic paint mixed with a bit of water. Pull back on the brush bristles with your fingers and flick the paint onto the paper.

3

STAMPING
Stamp acrylic paint onto solid-color paper using a pencil eraser (green paper) or the end of an old clothespin (brown paper).

Gift Wrap

Craft your own wrapping paper using butcher paper, filler paper, crepe paper, plain gift wrap, gift bags, paper sacks, and treat bags.



THESE METHODS ARE MEANT TO CREATE A HANDMADE LOOK, SO EMBRACE THE IMPERFECTIONS.

4

PAINT PATTERN
Use an artists brush to apply strokes of one color of acrylic paint.

5

BRUSH MARKERS
Embellish white butcher paper with water-base ink markers.

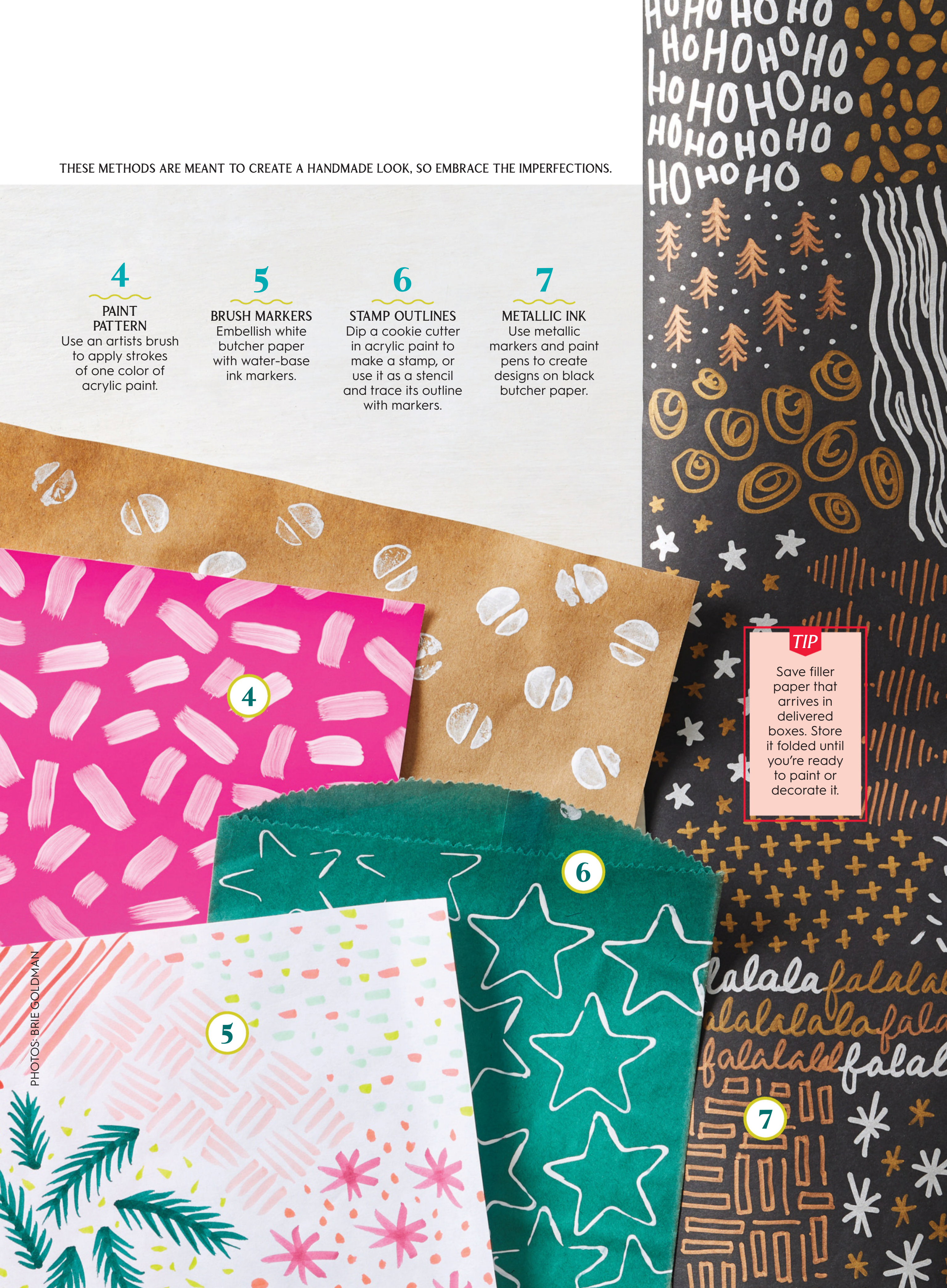
6

STAMP OUTLINES
Dip a cookie cutter in acrylic paint to make a stamp, or use it as a stencil and trace its outline with markers.

7

METALLIC INK
Use metallic markers and paint pens to create designs on black butcher paper.

TIP
Save filler paper that arrives in delivered boxes. Store it folded until you're ready to paint or decorate it.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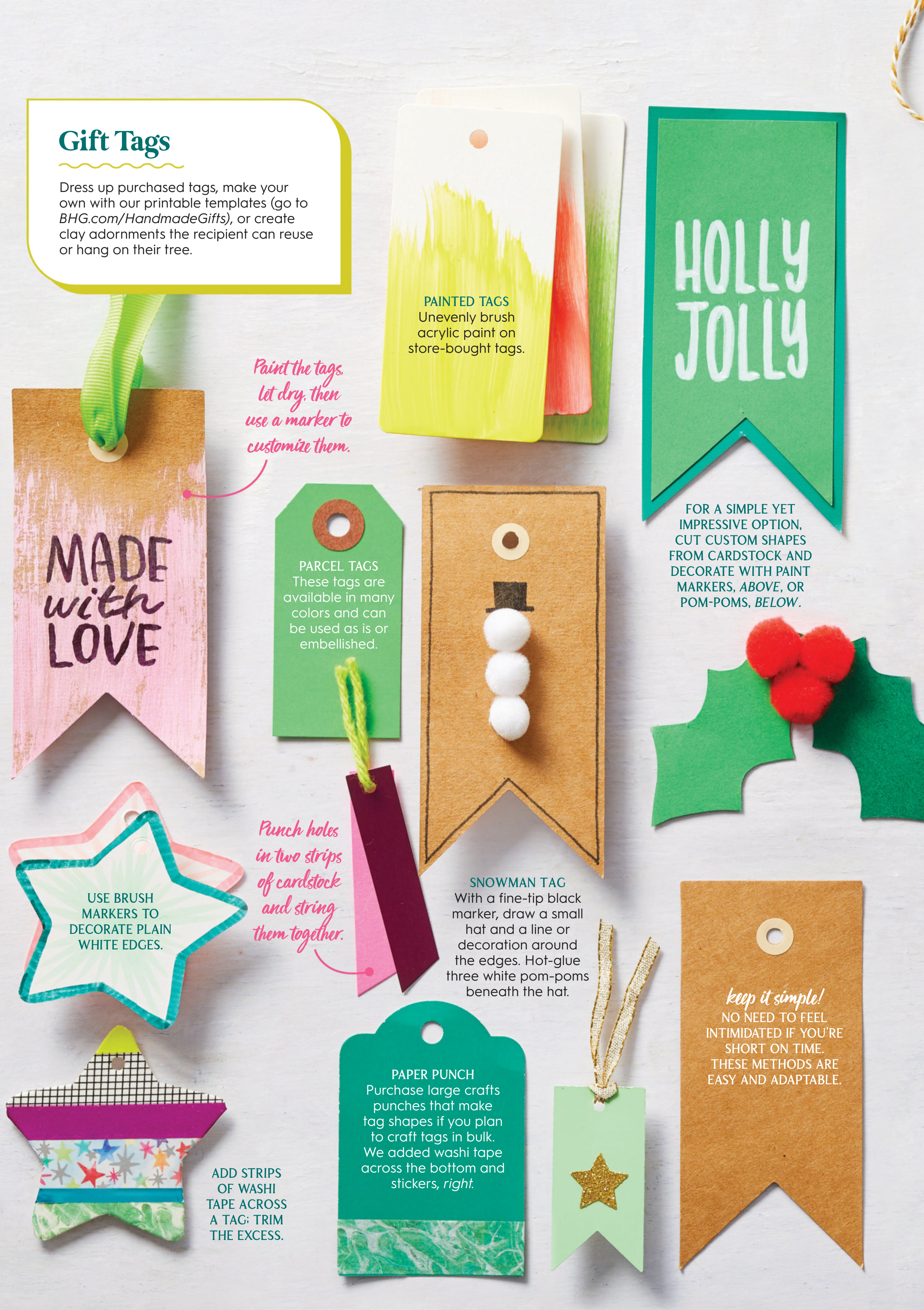
PHOTOS: BRIE GOLDMAN

Gift Tags

Dress up purchased tags, make your own with our printable templates (go to *BHG.com/HandmadeGifts*), or create clay adornments the recipient can reuse or hang on their tree.



PAINTED TAGS
Unevenly brush acrylic paint on store-bought tags.

Paint the tags, let dry, then use a marker to customize them.

FOR A SIMPLE YET IMPRESSIVE OPTION, CUT CUSTOM SHAPES FROM CARDSTOCK AND DECORATE WITH PAINT MARKERS, *ABOVE*, OR POM-POMS, *BELOW*.

PARCEL TAGS
These tags are available in many colors and can be used as is or embellished.

Punch holes in two strips of cardstock and string them together.

USE BRUSH MARKERS TO DECORATE PLAIN WHITE EDGES.

SNOWMAN TAG
With a fine-tip black marker, draw a small hat and a line or decoration around the edges. Hot-glue three white pom-poms beneath the hat.

keep it simple!
NO NEED TO FEEL INTIMIDATED IF YOU'RE SHORT ON TIME. THESE METHODS ARE EASY AND ADAPTABLE.

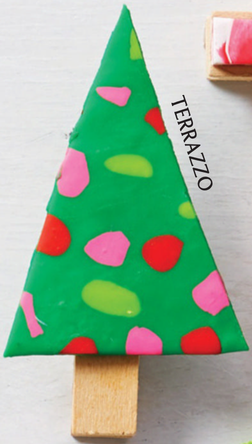
PAPER PUNCH
Purchase large crafts punches that make tag shapes if you plan to craft tags in bulk. We added washi tape across the bottom and stickers, *right*.

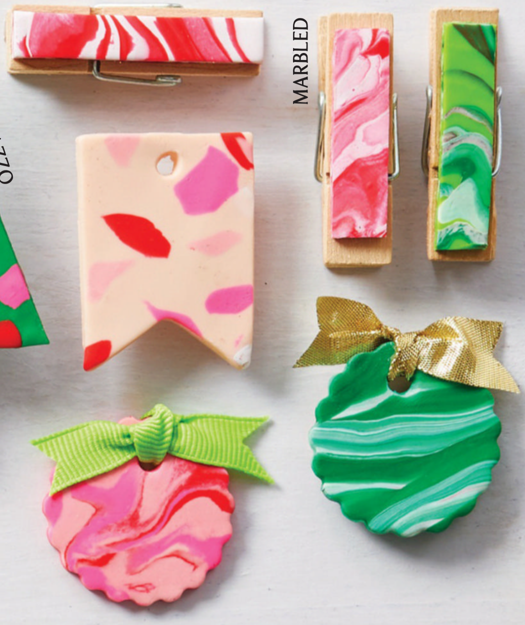
ADD STRIPS OF WASHI TAPE ACROSS A TAG; TRIM THE EXCESS.

AIR-DRY CLAY
Simply roll out clay, cut with cookie cutters, and let shapes dry according to package instructions. Decorate with paint pens, *above,* or markers, *below.*

NOT A CREATURE WAS STIRRING

PRINTABLE TAGS
Get a free template of the printable tags featured throughout the issue at *BHG.com/HandmadeGifts.*





FALALALALA

WARM WISHES

Polymer Oven-Bake Clay Tags

MATERIALS

- **POLYMER CLAY** (We used the same brand of clay in different colors for the Terrazzo and Marbled Clay methods.)
- **ACRYLIC ROLLING PIN**
- **CRAFTS KNIFE**
- **MINI COOKIE CUTTERS** (We found these in the clay supply or cake decorating aisle of crafts stores.)
- **BAKING PAN** (We used a sturdy, flat baking pan. A textured or warped pan can affect the clay shapes.)
- **RULER**
- **CLOTHESPINS**
- **ADHESIVE** (We used E6000 brand.)
- **CLAY HOLE PUNCH OR TOOTHPICK**
- **RIBBON OR TWINE**

TERRAZZO CLAY

1. Pick a base color of clay and secondary colors. Using a bigger portion of clay for your base color, roll it to about ¼" thick.

2. Roll out small chunks of your secondary colors of clay to about ⅛" thick. Use a crafts knife to cut pieces in various sizes and shapes.

3. Scatter the pieces across your base color and roll together to approximately ⅛" thick.

4. Use cookie cutters to cut clay into desired shapes. Punch a hole near the top of the shapes.

5. Bake according to the package instructions.

6. Add a ribbon or twine through the hole to hang.

MARBLED CLAY

1. Roll three or four colors each into rods. Twist rods together.

2. To create a marbling effect, fold the twisted rod in half and twist the halves together. Roll into a rod. Repeat the process until you are satisfied with the marbling look.

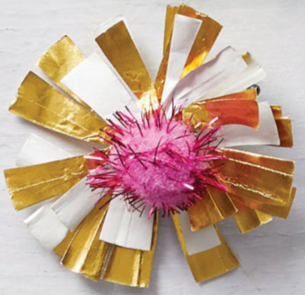
3. Roll the rod to ⅛" thick. For ornaments, use cookie cutters to cut clay into desired shapes; punch a hole near the top of the shapes. For clothespins, use a ruler and crafts knife to make rectangles to fit mini or regular pins.

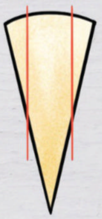
4. Bake according to the package instructions.

5. For ornaments, add a ribbon or twine through the hole to hang. For clothespins, secure clay to pin with adhesive.

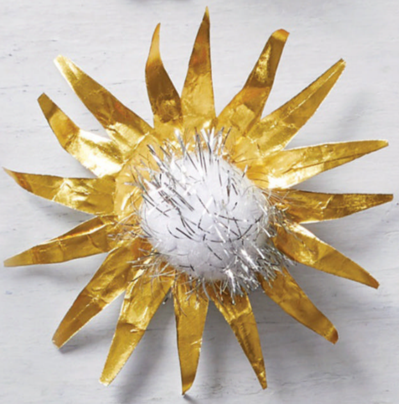
PIPE CLEANER DECOR
Twist together chenille pipe cleaners and form a circle or candy cane. For a wreath, attach a paper bow with a small piece of pipe cleaner.

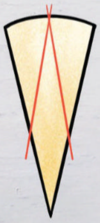
FOIL FLOWERS
Fold a mini foil cupcake liner in half then in half two more times to form a triangle.





Flower tag *(right)*
Fold two liners as above. Cut as indicated by the red lines. Unfold liners and glue together. Hot-glue a pom-pom in the center.





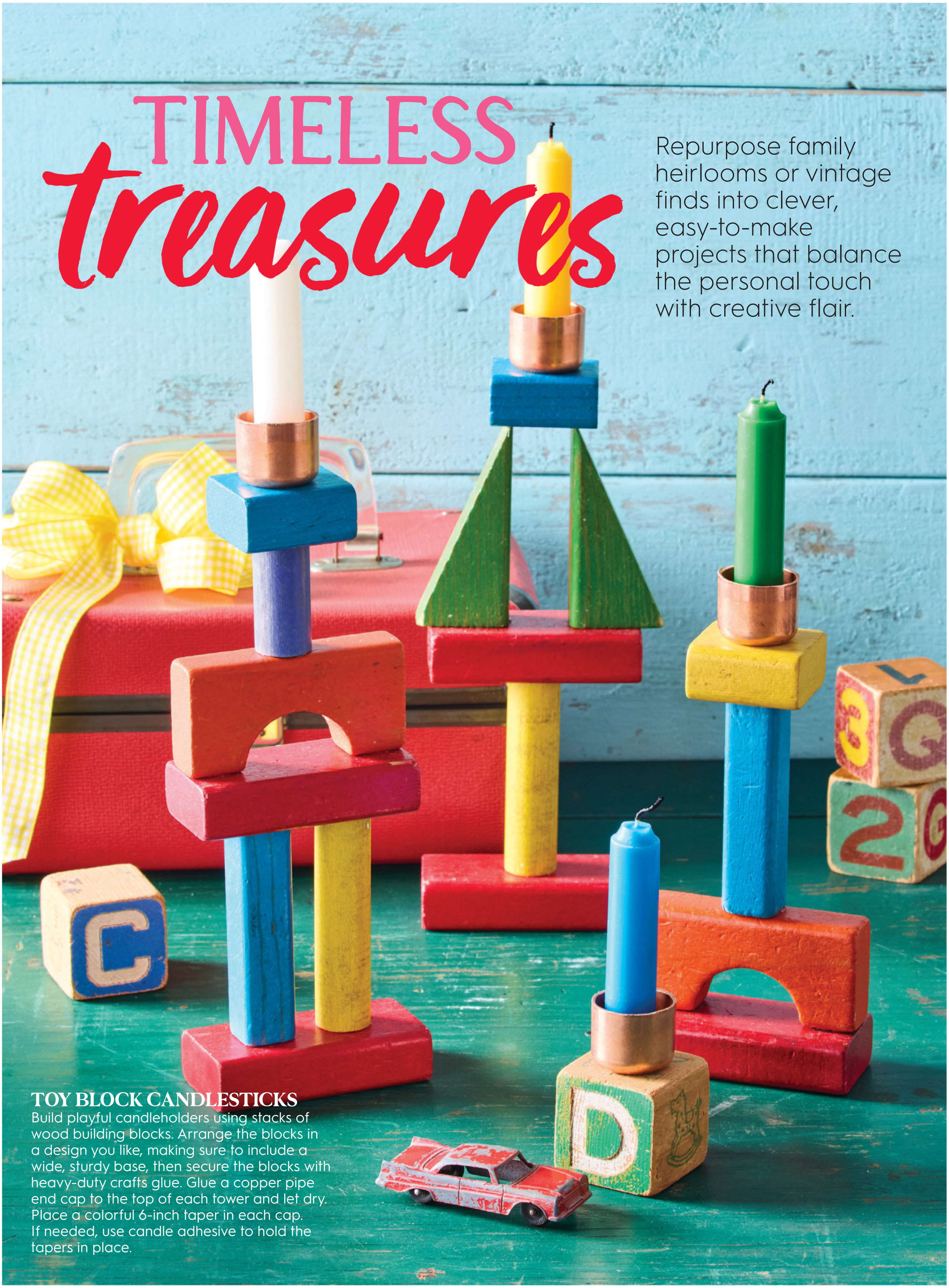
Starburst *(right)*
Fold one liner as above. Cut as indicated by the red lines. Unfold and hot-glue a pom-pom in the center.

Gifts to Make

Get your hot-glue gun ready! Making a present for a friend or loved one is half the fun of giving—watching them open it is the cherry (or should we say glitter?) on top. Craft your way through these 50 projects—we have an idea for everyone.

TIMELESS *treasures*

Repurpose family heirlooms or vintage finds into clever, easy-to-make projects that balance the personal touch with creative flair.



TOY BLOCK CANDLESTICKS

Build playful candleholders using stacks of wood building blocks. Arrange the blocks in a design you like, making sure to include a wide, sturdy base, then secure the blocks with heavy-duty crafts glue. Glue a copper pipe end cap to the top of each tower and let dry. Place a colorful 6-inch taper in each cap. If needed, use candle adhesive to hold the tapers in place.

WRITER: LAUREN LANDERS; PHOTOS: JACOB FOX; PRODUCER: JENI WRIGHT

SALVAGED SPOON NOVELTIES

Make mismatched or tarnished silverware shine again by crafting one-of-a-kind trinkets, *right* and *below*. Fashion a simple key chain from a folded spoon handle or an elegant bracelet from two utensils and a few jump rings. These upcycled pieces are surprisingly easy to make using basic tools.

MATERIALS

- **Jigsaw, hacksaw, or tin snips**
- **Vintage spoons or forks with ornate handles**
- **Fine-grit sandpaper**
- **Needle-nose pliers**
- **Key ring**
- **Drill and drill bits (use a bit size just slightly wider than your jump rings)**
- **Jump rings**
- **Charm (optional)**
- **Lobster clasp**

KEY CHAIN

1. Using a jigsaw, remove the handle on a utensil just below its head or at a natural endpoint in the handle design.

2. Smooth rough edges with sandpaper.

3. Use pliers to bend the top third of the handle back onto itself to create a loop.

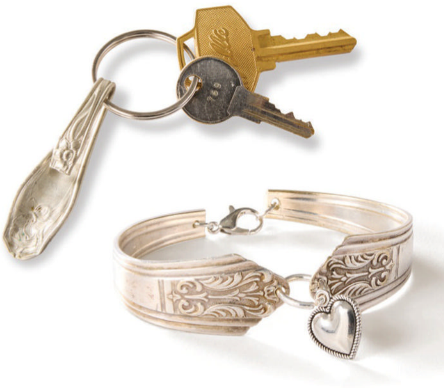
4. Attach a key ring through the loop.

BRACELET

1. Follow Steps 1 and 2 from above to cut two spoons. Drill a small hole on each end of both handles.

2. Bend each piece into a C-shape using the pliers.

3. Use the pliers to connect the two uncut handle ends with a jump ring. Add a charm if you like. Attach a jump ring and lobster clasp to the cut handle ends and hook the bracelet closed to finish.



STRAINER VASES

Give the plant-lover on your list what they really want—more plants. Form air plant holders, *opposite* and *right*, by bending the handles of vintage kitchen strainers at a right angle. Look for strainers of different sizes and handle colors at antiques or thrift shops or estate sales. When gifting, pair the strainer with an air plant that fits the size of the strainer and include a nail to use for mounting on a wall. These plants don't need soil to grow and will thrive as long as you provide them with indirect bright light, a weekly spritz of water, and occasional applications of diluted liquid fertilizer.

Gifts:
Aunt Linda

Vintage Sourcing Basics

Where to Shop

- → Thrift shops
- → Antiques stores
- → Yard sales
- → Estate sales
- → Secondhand sites (eBay, Poshmark, Mercari)
- → Online auctions

What to Do

GO SIMPLE Choose common and inexpensive items. Steer clear of valuable pieces or things with high sentimental meaning (unless you're OK manipulating or altering them).

RESEARCH If in doubt, search online before crafting to ensure items aren't too precious to repurpose.

CLEAN IT UP Before crafting, scrub pieces as thoroughly as possible. Gently remove rust, dust, and debris with soap, water, and a stiff brush. Reach tight spaces with a toothbrush, toothpick, or cotton swab.

STAY SAFE Be aware of potential safety issues, such as items with lead paint. If unsure, step away.

BROOCH PAPERWEIGHT

Bring a loved one's pretty pins out of a dark jewelry box and showcase them in resin, *opposite*. With epoxy, a mold, and a few other supplies, you can transform cherished pieces into handmade paperweights to enhance an office desk or table.

MATERIALS

- **Epoxy resin (we used Let's Resin brand in Crystal Clear)**
- **Disposable cup**
- **Epoxy mold release spray (we used Alumilite brand)**
- **Semi-sphere silicone mold**
- **Invisible nylon thread**
- **Super glue (we used SuperWeld brand)**
- **Brooch or costume jewelry piece**
- **Paint stirring stick or ruler**
- **2 drinking glasses**
- **Felt (optional)**
- **Clear crafts glue (optional)**

1. Mix epoxy in a disposable cup according to package directions (A).

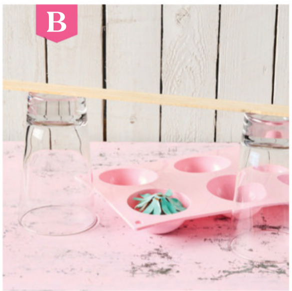
2. Spray mold release into one of the silicone mold cups.

3. Attach thread using a dot of super glue to the base of a brooch; let dry. Suspend the brooch in the mold cup by tying the thread to a paint stick balanced between two drinking glasses (B).

4. Slowly fill the mold with epoxy until the brooch is fully covered. Let dry in the mold cup a week or until epoxy is fully set.

5. Cut the thread and peel back the silicone mold edges to reveal the finished paperweight. If you like, attach a piece of cut felt to the base of the paperweight with crafts glue.

A
MOLD RELEASE
EPOXY RESIN



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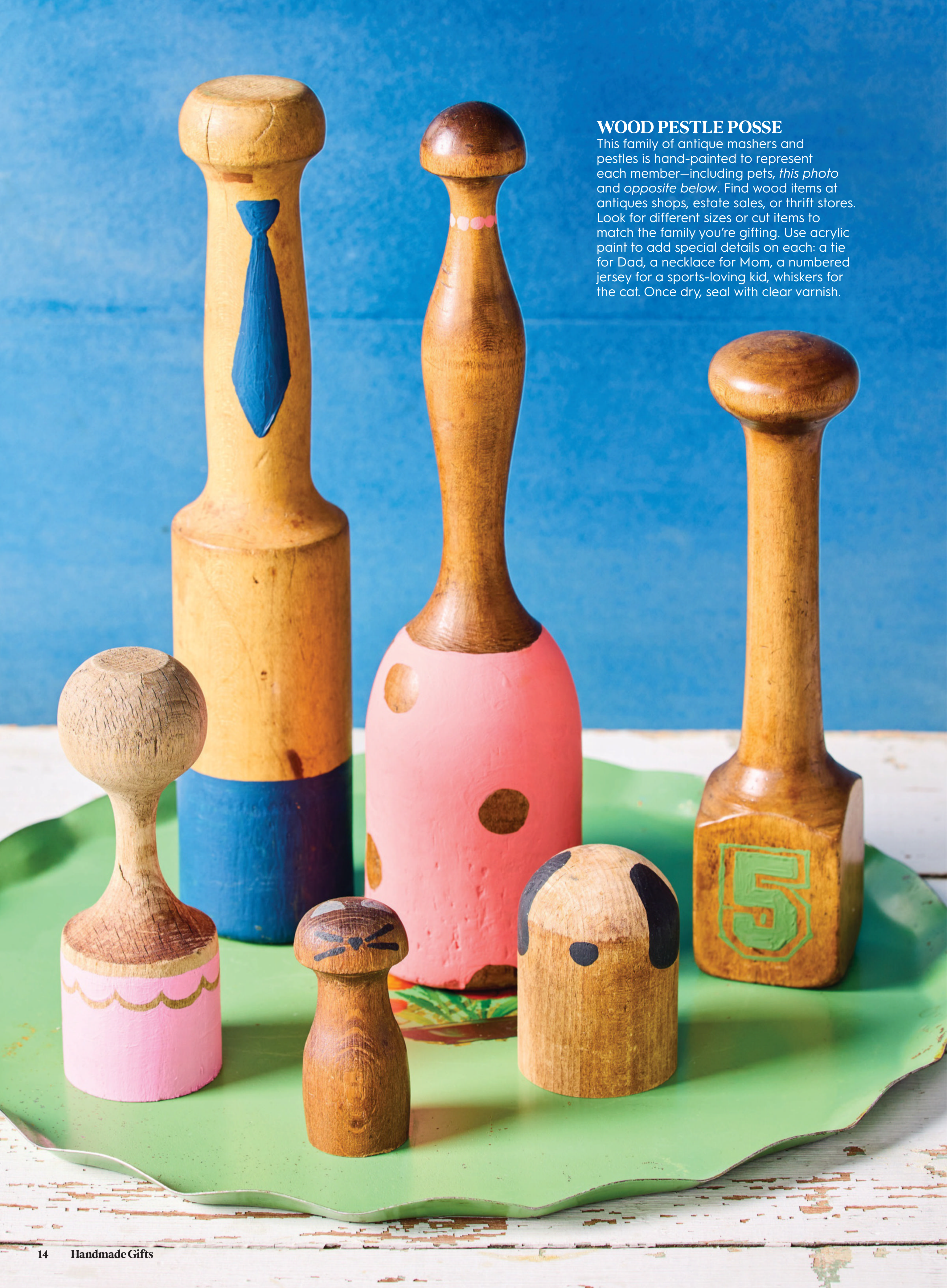
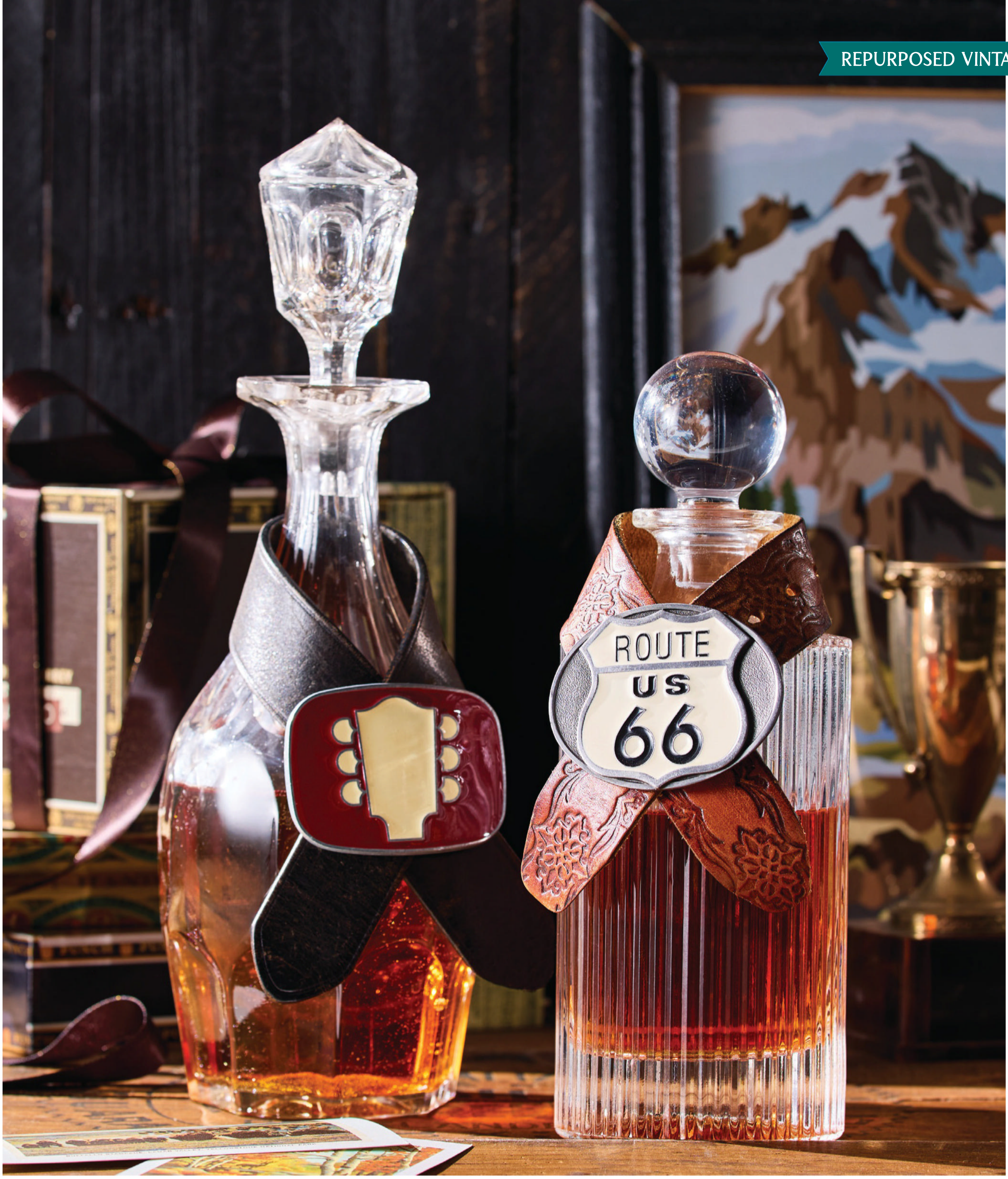


WOOD PESTLE POSSE

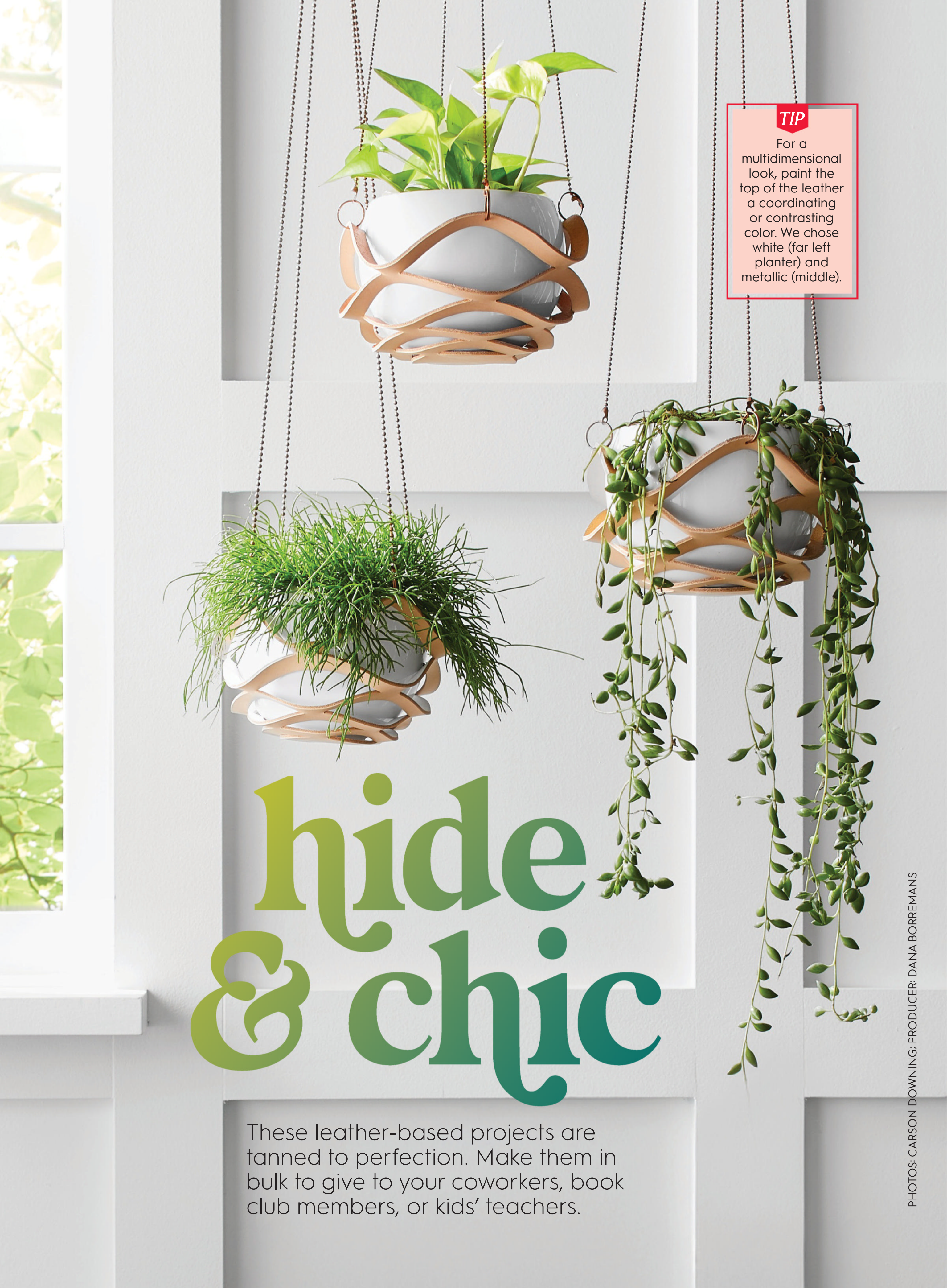
This family of antique mashers and pestles is hand-painted to represent each member—including pets, *this photo* and *opposite below*. Find wood items at antiques shops, estate sales, or thrift stores. Look for different sizes or cut items to match the family you're gifting. Use acrylic paint to add special details on each: a tie for Dad, a necklace for Mom, a numbered jersey for a sports-loving kid, whiskers for the cat. Once dry, seal with clear varnish.



DON'T FORGET THE BACKS! WE PAINTED TAILS ON THE PET FIGURINES.

BELT BUCKLE DECANTER TAGS

Turn one of Dad's or Grandpa's belt buckles into an embellishment for their bar cart decanters, *above* and *right*. To craft, loop an old belt around the neck of a decanter to determine the length (ours is about 18" long) from one end. Cut belt with sharp scissors or a crafts knife, then trim the cut end to match the original end. Form the belt into a loop; secure with heavy-duty crafts glue. Glue a belt buckle over the crisscrossed area of the belt; hold the pieces together with a clamp until dry. Drape the belt around a new decanter or favorite bottle of whiskey or bourbon.



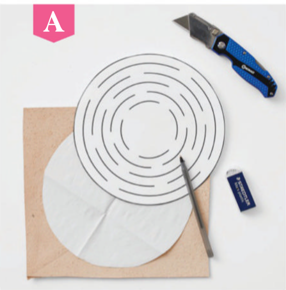
TIP

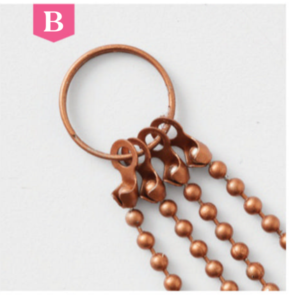
For a multidimensional look, paint the top of the leather a coordinating or contrasting color. We chose white (far left planter) and metallic (middle).

hide & chic

These leather-based projects are tanned to perfection. Make them in bulk to give to your coworkers, book club members, or kids' teachers.

PHOTOS: CARSON DOWNING; PRODUCER: DANA BORREMANS





HANGING PLANTER

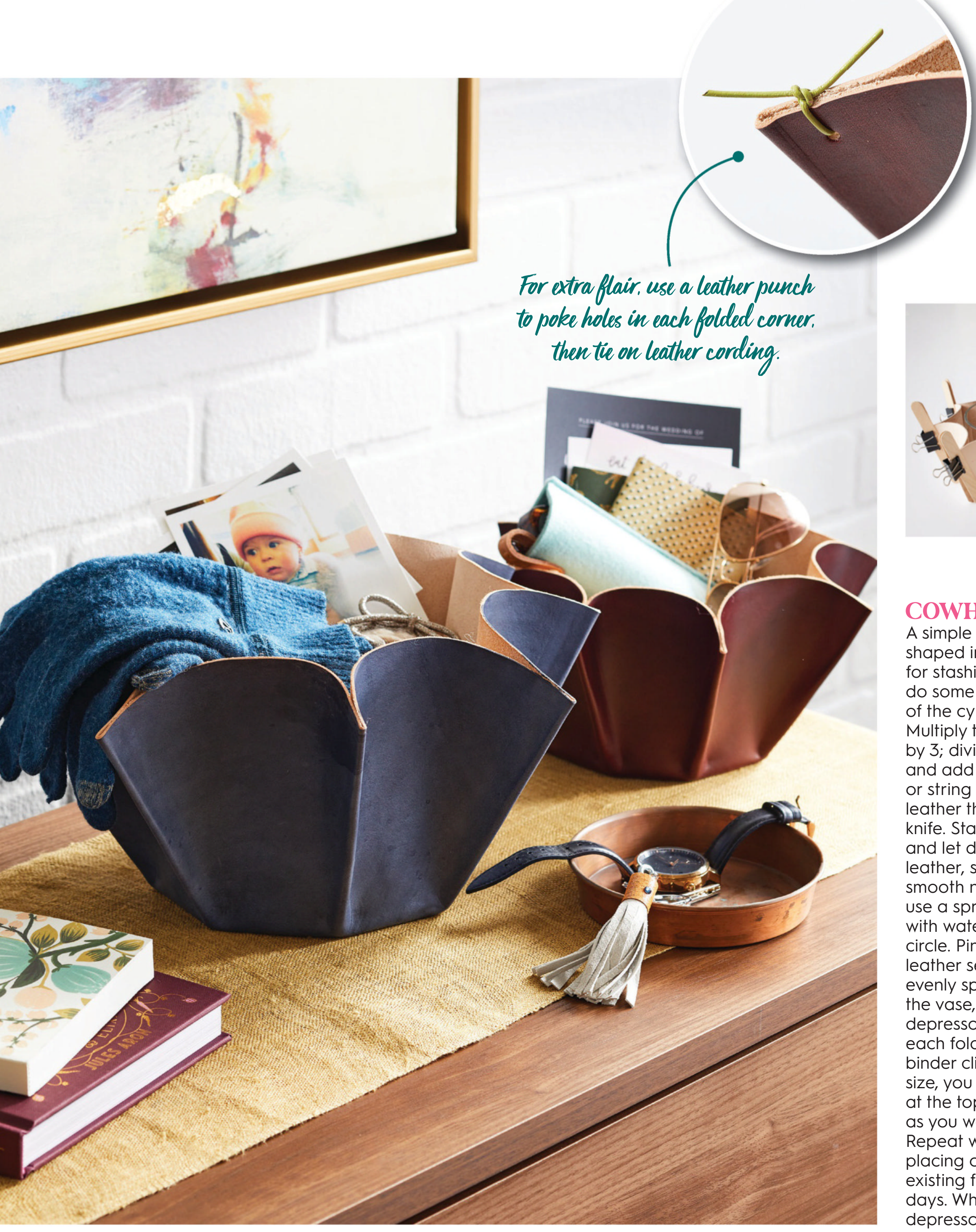
Elevate a houseplant with a fashionable hanger, *opposite*. Size and print the spiral template (go to *BHG.com/HandmadeGifts*). Cut out a matching carbon paper circle. Place the carbon paper, carbon side down, on top of a piece of 6- to 7-ounce vegetable-tanned leather (A). Line up the template on top of the carbon paper; tape in place. Trace the lines, then remove the template and carbon paper. Working on a cutting mat and using a sharp crafts knife, cut the leather along the marked lines. Gently stretch the leather spiral from the bottom (middle cuts) to the top (outer cuts). Punch four evenly spaced holes along the top section using a leather punch. Determine the desired length of hanger, then cut four pieces of ball chain (ours are no more than 24 inches). Clip a connector to each end. On one end, feed all connectors onto a ¾-inch split ring (B). Attach a ¾-inch split ring to each free end. Clip the split rings to the punched holes in the leather and add a planter to the hanger (C).

Steel Ruler

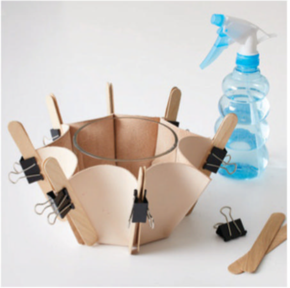
Follow the same cutting technique with different sizes of leather to vary tassels.

FRINGE KEY CHAIN

Add flounce and flair to a bag with a fringed leather tassel. Cut a 7x3-inch leather strip. Place the strip, smooth side facing down, on a cutting mat and mark a line ½ inch from the edge of the long side. Place a ruler along the line. Holding the ruler firmly in place, use a rotary cutter, *above*, to cut ⅛-inch-wide strips from the bottom to the line to create fringe. Use leather-vinyl adhesive to attach a small screw eye at one end of the top ½ inch of the strips. Let dry several hours. Apply a thin coat of adhesive along the entire top of the strips. Tightly roll the screw eye into the glued leather. Tape the roll in place while it dries overnight. Cut a ½x1½-inch strip of leather, add a thin coat of leather adhesive to the back, and wrap the top of the tassel. Let dry several hours. If you like, add a crystal gem to the top strip using gem adhesive. Attach jump rings to the screw eye and then a split ring to finish.



For extra flair, use a leather punch to poke holes in each folded corner, then tie on leather cording.

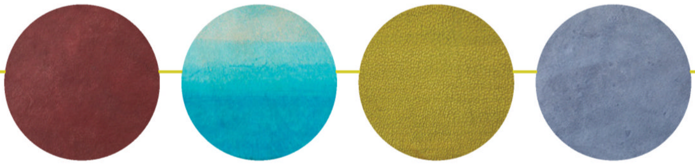


COWHIDE CATCHALL

A simple piece of leather can be shaped into a mod-style bowl for stashing essentials, *left*. First, do some math to find the radius of the cylinder vase you're using: Multiply the diameter of the vase by 3; divide that number by 2, and add ½ inch. Use a compass or string to draw a circle on the leather then cut out with a crafts knife. Stain the leather, if desired, and let dry overnight. Place the leather, stained side down, on a smooth nonporous surface and use a spray bottle to saturate it with water. Center the vase in the circle. Pinch and fold first four leather sections around the vase, evenly spacing sections against the vase, *above*. Place a tongue depressor along either side of each fold and hold in place with binder clips. Depending on the size, you may need to clip folds at the top and bottom. Remoisten as you work if the leather dries. Repeat with remaining four folds, placing one between each of the existing folds. Let dry for several days. When dry, remove tongue depressors and clips.

PHOTOS: (CATCHALLS) CARSON DOWNING, (CANDLESTICKS) CHRISTOPHER DIBBLE; PRODUCERS: (CATCHALLS) DANA BORREMANS, (CANDLESTICKS) SHANNON QUIMBY

Color It



BOTH ECO-FLO PRODUCTS ARE RECOMMENDED FOR VEGETABLE-TANNED LEATHER ONLY.

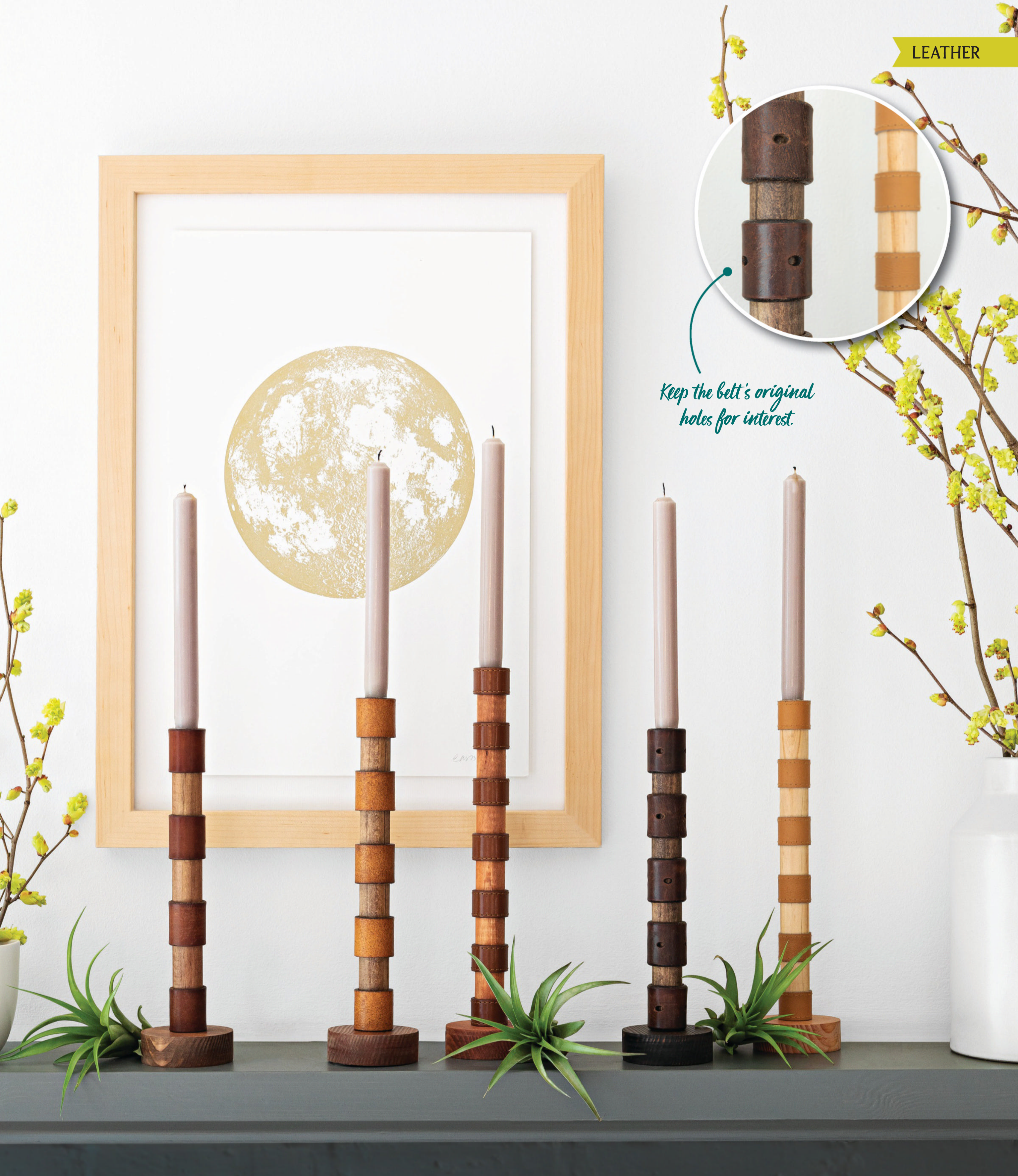
Spice up natural leather with leather paints or stains, which come in a range of colors and finishes for a modern take on the rustic material. These are available at *tandyleather.com.*

Eco-Flo
WATERSTAIN
TURQUOISE
8.5 fl.oz • 250 ml

stain This water-base stain provides a beautiful finish and won't bleed or rub off with use. Thin stain for different opacity or mix stains to create new colors. Eco-Flo Waterstain, $15 for 8.5-oz. bottle.

Eco-Flo
COVA
COLOR

paint This water-base acrylic paint provides an opaque finish, but it can be watered down for more of a tinted look. Eco-Flo Cova Color, $6 for 2-oz. bottle.



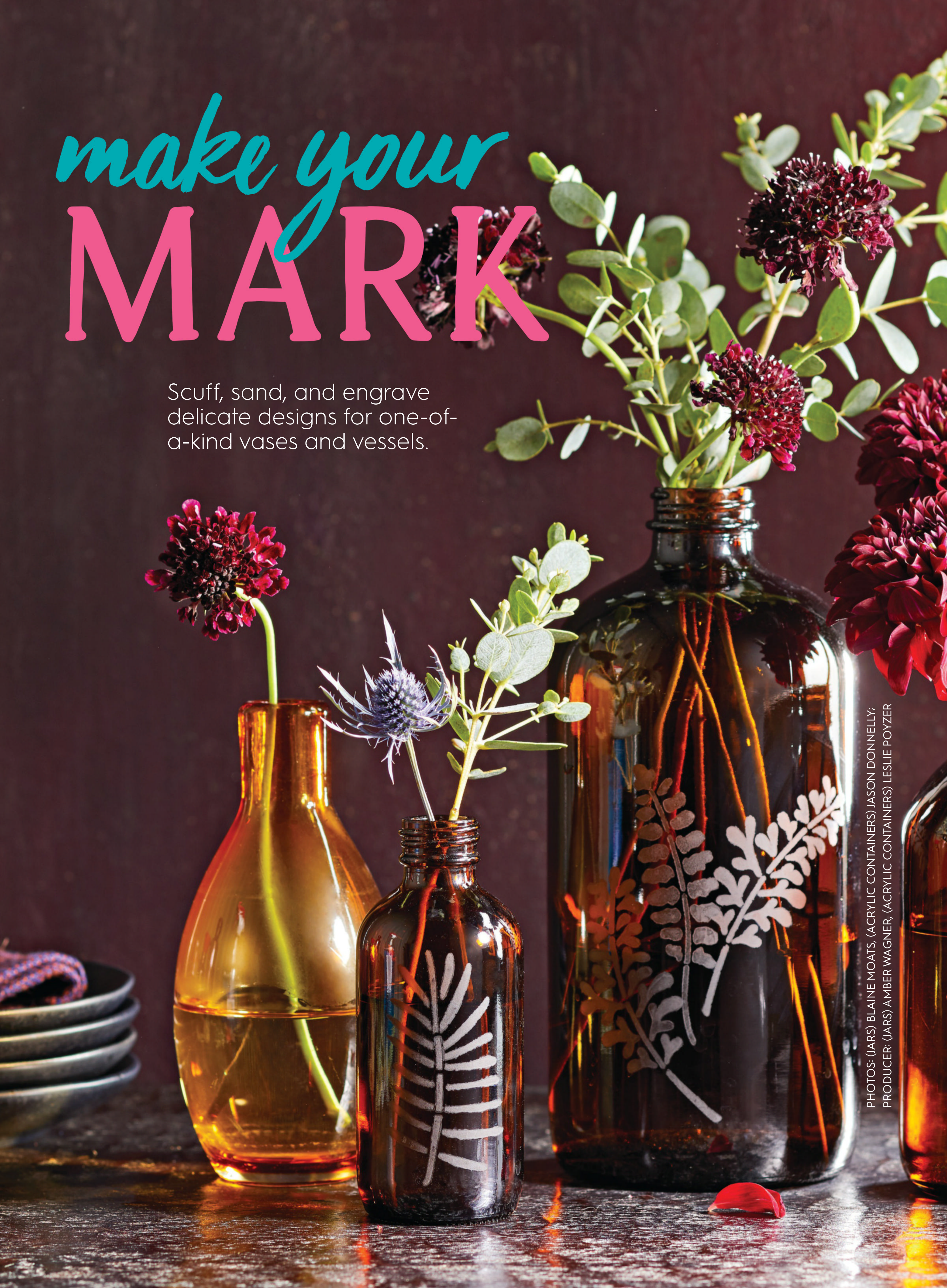
Keep the belt's original holes for interest.

TAPER WRAPS

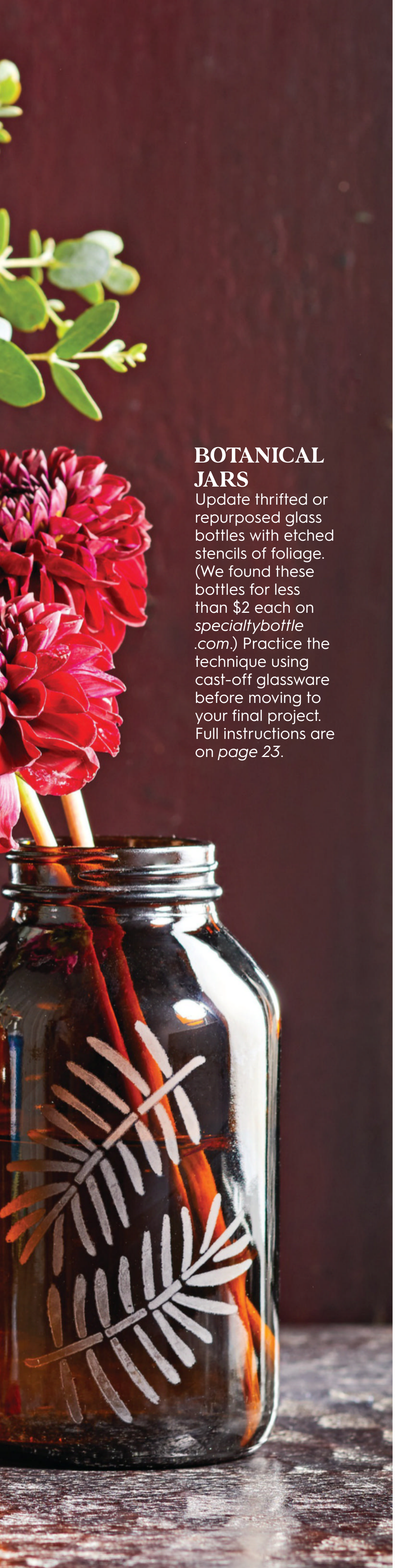
Dowels, wood rounds, and thrifted belts come together to make these high-impact candlesticks. For each candleholder, cut a 1-inch-diameter dowel to desired height (ours range from 9 to 11 inches). Using a hole saw, cut a 3-inch-diameter circle from 1-inch-thick plywood. Sand the pieces, stain, and let dry. Center the dowel on the circle and screw together from the bottom. Trim the belt into 3-inch-long pieces (we used five on a 10-inch dowel). Apply wood glue to the back of each piece and secure to the dowel, spacing them equal distance apart. Wrap painters tape around the leather pieces to hold them in place while the glue dries. Tap a 2-inch finish nail halfway into the center top of the dowel. Cut off the head of the nail and gently push a taper candle onto it.

make your MARK

Scuff, sand, and engrave delicate designs for one-of-a-kind vases and vessels.



PHOTOS: (JARS) BLAINE MOATS, (ACRYLIC CONTAINERS) JASON DONNELLY;
PRODUCER: (JARS) AMBER WAGNER, (ACRYLIC CONTAINERS) LESLIE POYZER



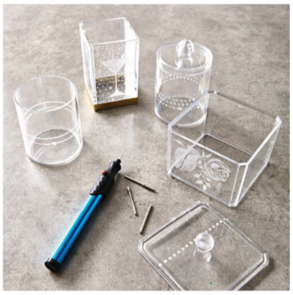
BOTANICAL JARS

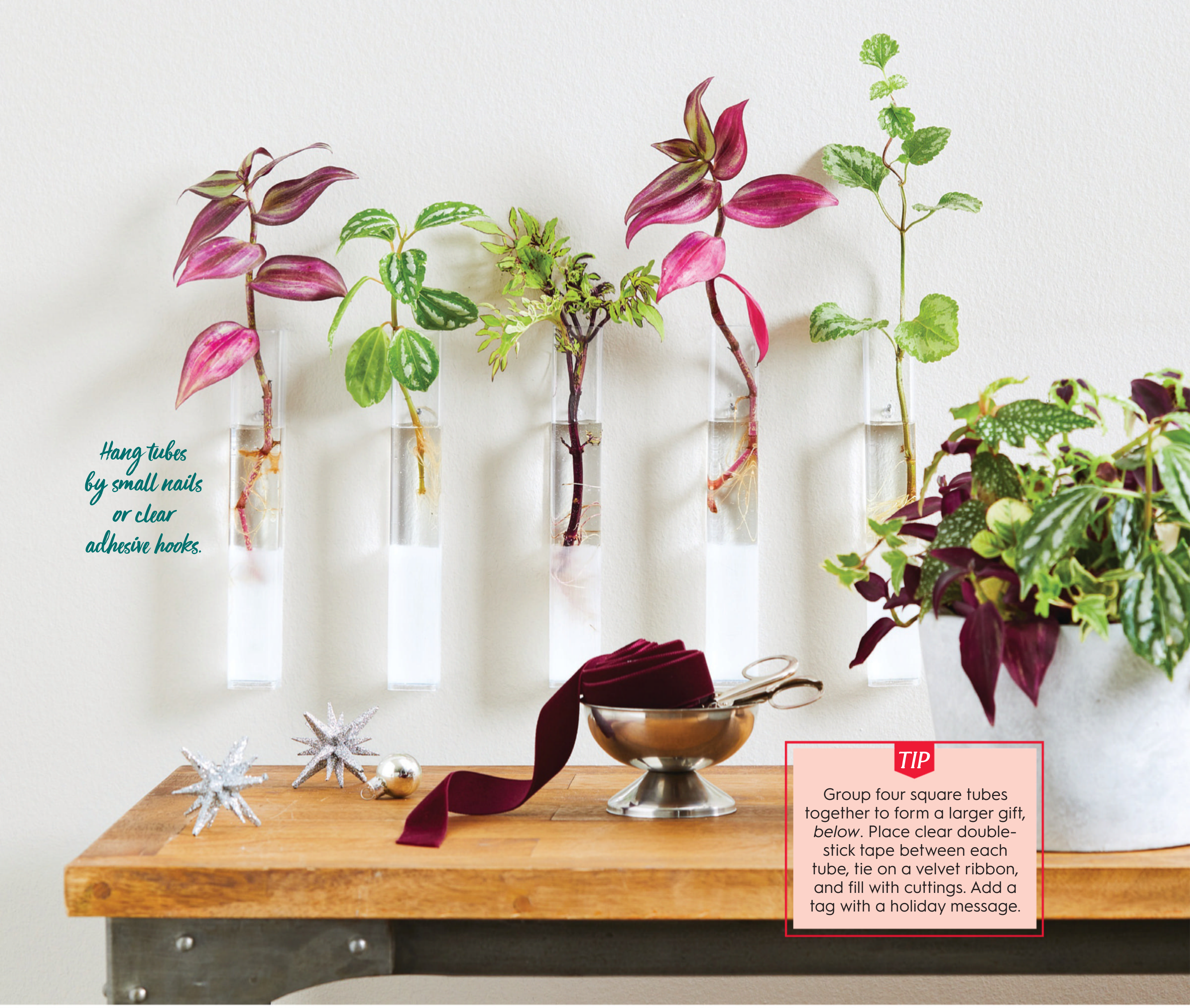
Update thrifted or repurposed glass bottles with etched stencils of foliage. (We found these bottles for less than $2 each on *specialtybottle.com*.) Practice the technique using cast-off glassware before moving to your final project. Full instructions are on *page 23*.

Swap a gift box for an etched container the recipient can reuse in their home.

BEDECKED CONTAINERS

Decorate and personalize acrylic storage containers, *above,* with a simple etching technique. To etch designs, tape off all parts of the acrylic except for the area you want to detail to avoid scratching an area you don't want to touch. Using an etching pen, *right*, draw on your design freehand or trace it using a stencil. Once finished, remove the tape and brush off any dust left from etching.

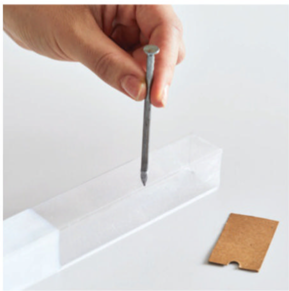




Hang tubes by small nails or clear adhesive hooks.

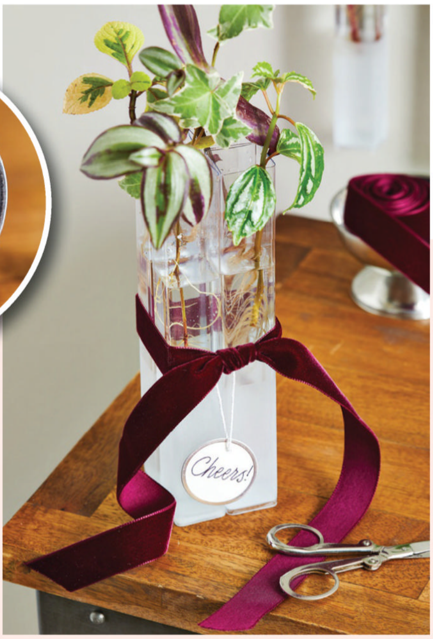
TIP

Group four square tubes together to form a larger gift, *below*. Place clear double-stick tape between each tube, tie on a velvet ribbon, and fill with cuttings. Add a tag with a holiday message.



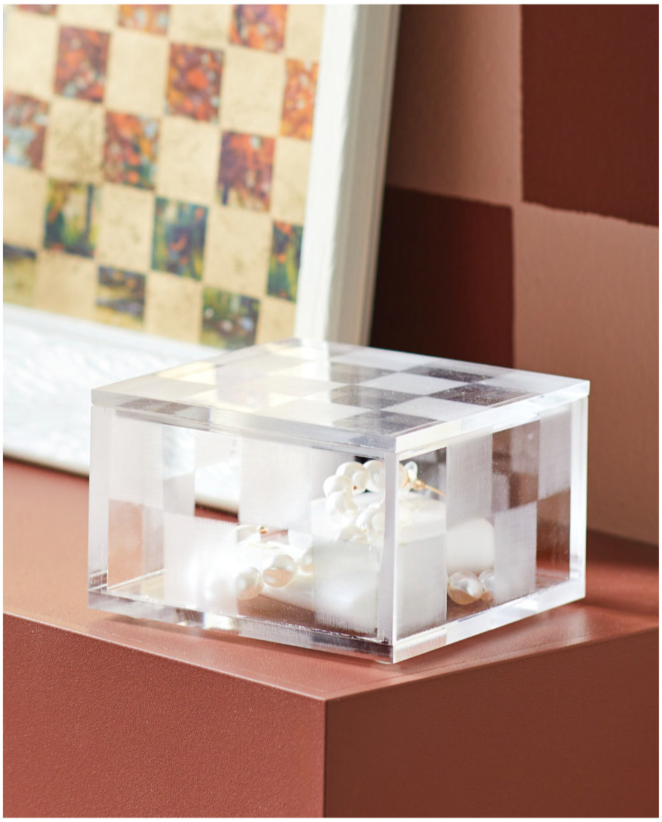
Set your guests up for success by providing a quick growing tip on the back of the gift tag.

Transplant cuttings into a pot filled with potting mix.



CUTTING GARDEN VASES

Cut snips of your favorite indoor plants to root in tubes of water, *top,* and give them as take-home favors at a party. (Plants that root well include aluminum plant, tradescantia, English ivy, coleus, and begonia. Place them in the vessels a few weeks before your party to get the roots to sprout.) To make, find square plastic or acrylic watertight tubes in a crafts store or online. Tape off the bottom third of a tube to ensure a straight line and “frost” the area by scuffing it with emery/400 sandpaper or an all-purpose sanding sponge. To make holes for hanging, use a cardboard template, *above left*, as a guide to place a small hole in the back of each tube. Carefully warm the tip of a large nail in a candle flame and hold the nail where you want the hole until it melts through.



CHECKERED GIFT BOX

Wrap a small trinket or gift card in an acrylic container, *above*. To make the checkered pattern, lay lengths of painters tape, *left*, on a cutting mat, using the lines as a guide. With a ruler and crafts knife, cut squares of tape following the squares on the mat. Place the squares in a checkerboard design on the box and use a fine-grit sanding block or sandpaper to scuff the untaped areas. Remove the tape and brush off any dust.

TIP

Use a clean, sharp knife to take a 4-inch cutting. Pinch off lower leaves. Place the cut stem in water. Replace the water weekly to keep it fresh.

Botanical Jars

PICTURED ON *P. 20*

MATERIALS

- **Protective gloves and eyewear**
- **Plastic sheet**
- **Glassware**
- **Etching cream (we used Armour Etch brand)**
- **Several sizes of artists brushes**
- **Stencils**
- **Painters tape**
- **Temporary stencil adhesive (optional)**
- **Plastic bucket or utility sink**

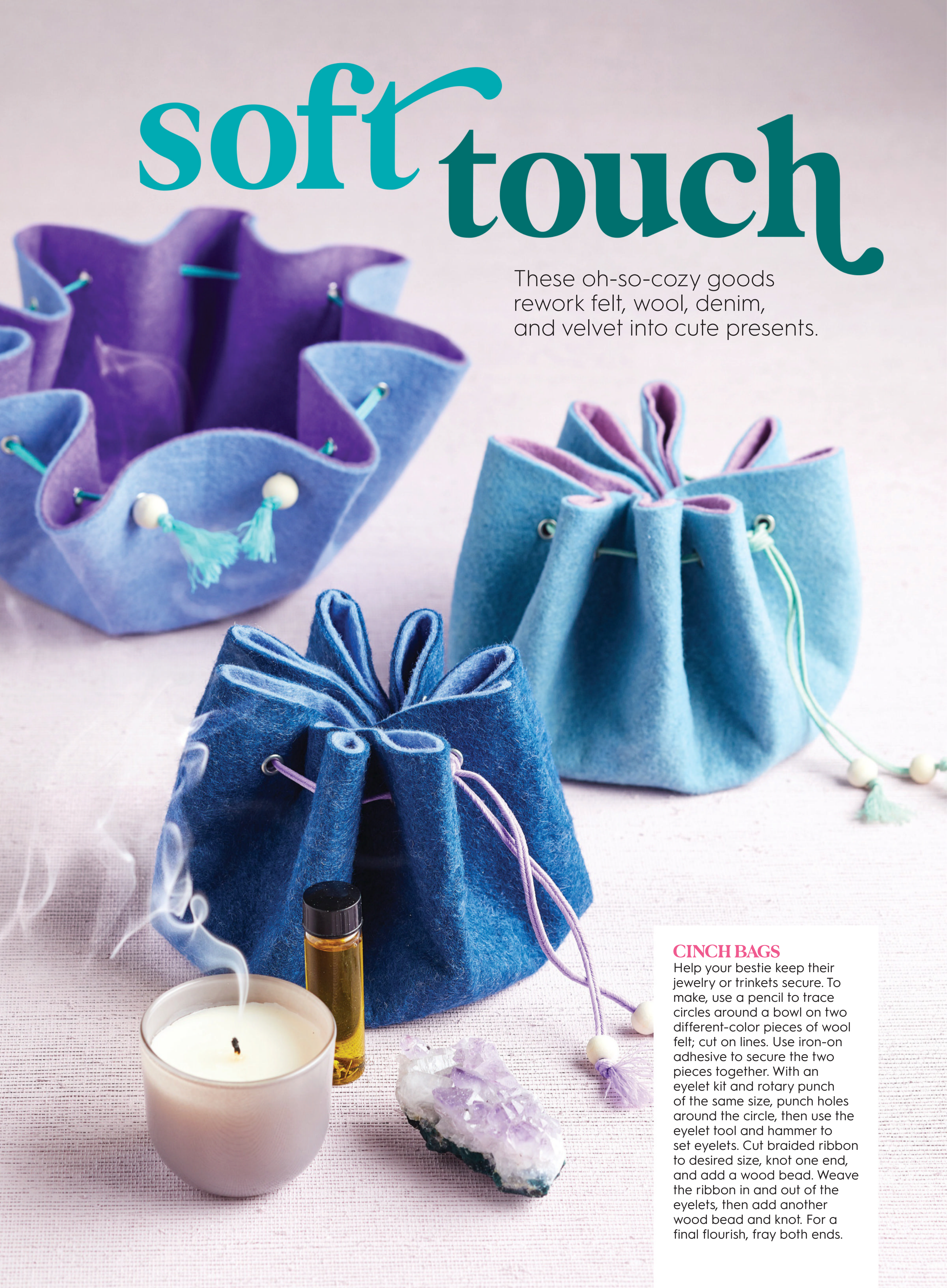
1. Put on protective gloves and eyewear. Protect your work surface with a plastic sheet.
2. To make sure the etching cream adheres to your glass (it doesn't work on plastic and some Pyrex dishware), dab a small amount of cream on the bottom of your glass with an artists brush. Wait 5 minutes and rinse to see if the cream works. The glass should look frosted or etched; if it's still clear or only slightly changed, the cream likely won't work on your type of glass.
3. Clean the glass with hot, soapy water; let dry. Cut stencils to fit your piece if needed. If using a self-adhesive stencil, pull off the paper backing and adhere to the glass surface, removing any air bubbles by pressing with a finger. Tape off the glass around the stencil with painters tape to prevent accidental drips. If working with stencils that aren't adhesive, attach the design using temporary stencil adhesive or painters tape.
4. Using an artists brush, apply an even, thick layer of cream in one direction, either horizontally or vertically. Let set 10 minutes.
5. Under running water in a plastic bucket (the cream can damage porcelain and enamel sinks) and still wearing gloves and glasses, rinse off etching cream from the glass. Remove the stencil and clean it with soap and water. Let dry and store the stencil flat.

Armour Etch
Glass Etching Cream

PHOTOS: (VASES) JASON DONNELLY, (ACRYLIC BOX) MARTY BALDWIN; PRODUCERS: (VASES) KATE CARTER FREDERICK, (ACRYLIC BOX) LESLIE POYZER

soft touch

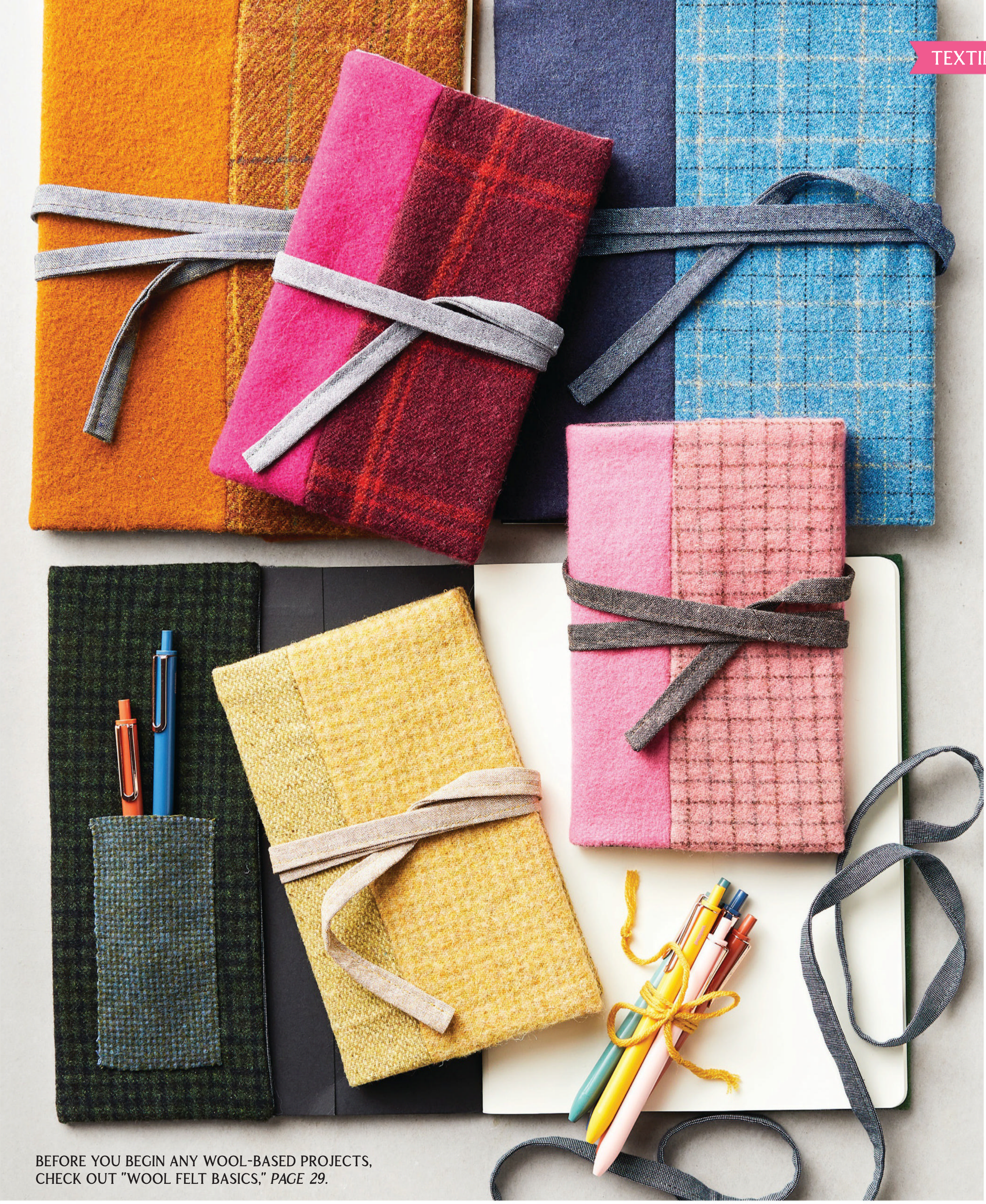
These oh-so-cozy goods rework felt, wool, denim, and velvet into cute presents.



CINCH BAGS

Help your bestie keep their jewelry or trinkets secure. To make, use a pencil to trace circles around a bowl on two different-color pieces of wool felt; cut on lines. Use iron-on adhesive to secure the two pieces together. With an eyelet kit and rotary punch of the same size, punch holes around the circle, then use the eyelet tool and hammer to set eyelets. Cut braided ribbon to desired size, knot one end, and add a wood bead. Weave the ribbon in and out of the eyelets, then add another wood bead and knot. For a final flourish, fray both ends.

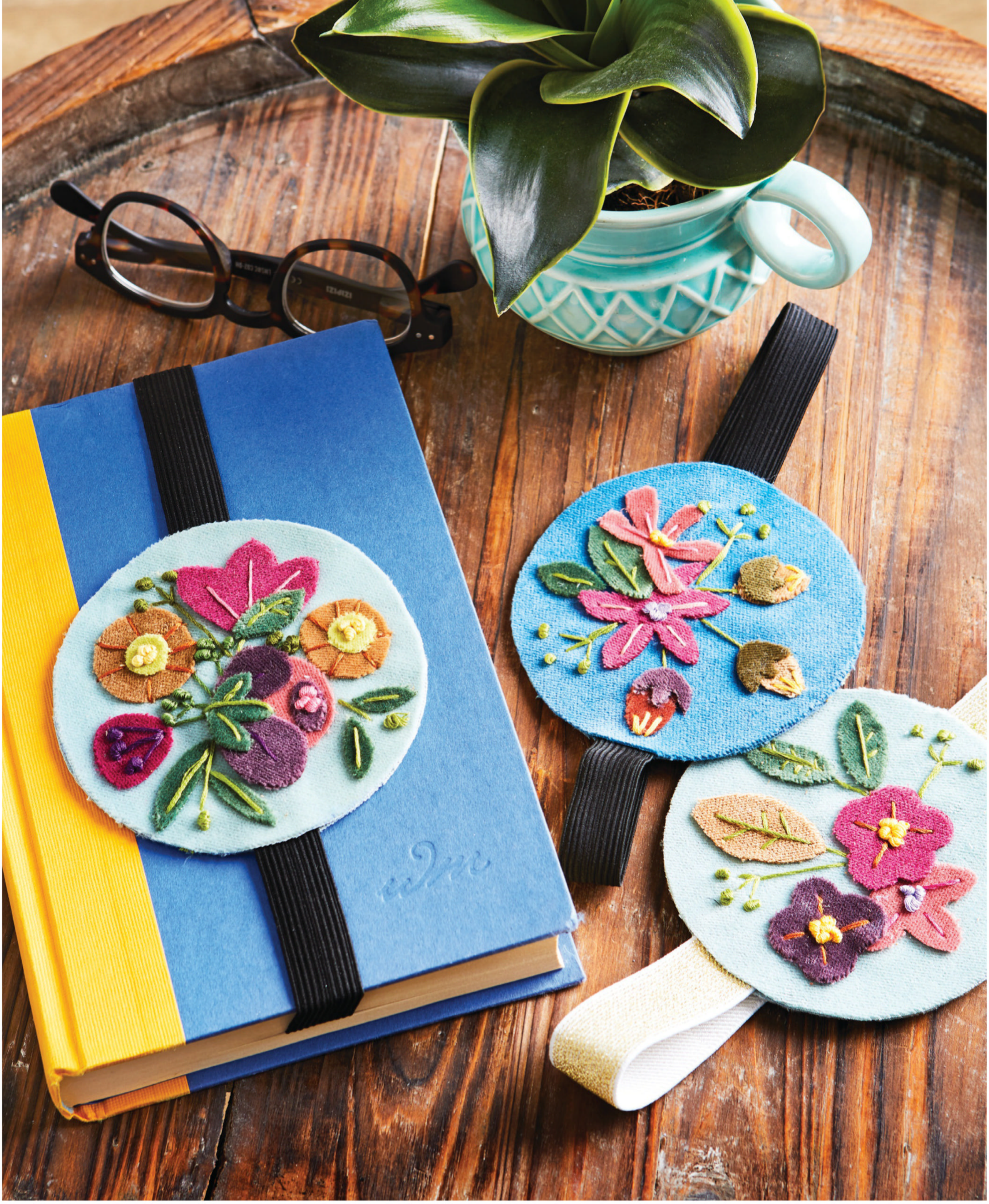
PHOTOS: (BAGS) CARSON DOWNING, (NOTEBOOKS) MARTY BALDWIN; PRODUCER: KIM HUTCHISON



BEFORE YOU BEGIN ANY WOOL-BASED PROJECTS, CHECK OUT "WOOL FELT BASICS," *PAGE 29*.

SWEATER NOTEBOOK COVERS

Craft a cover for the journaler in your life. To wrap an 8½x11-inch book, cut the following pieces from felted wool: one 19x12-inch (large), one 10x12-inch (medium), and one 2½x5-inch (small). Cut the following pieces from plain cotton canvas fabric: one 27½x12-inch (extra large) and one 2x48-inch (bias tape). Line up the edges of the large and medium felted wool pieces along the 12-inch side; stitch with a ½-inch seam allowance. Place extra-large cotton canvas piece and sewn felted wool piece together, right sides facing; stitch with a ½-inch seam allowance around all edges, leaving a 2-inch opening at the bottom. Turn right side out, tucking in the 2-inch opening to sew later. Position the piece so cotton canvas side is up; fold both ends in 4¾ inches to create two pocketed flap areas. Whipstitch all four corners of each pocket to secure. Stitch the 2-inch opening closed. For a pencil pocket, hand-stitch the small felted wool piece to the inside flap, leaving the top open. Make bias tape using the 2x48-inch piece; stitch the bias tape along the long edges to create a strap. Add a journal, close, and wrap with the strap. Pair the journal with pens.



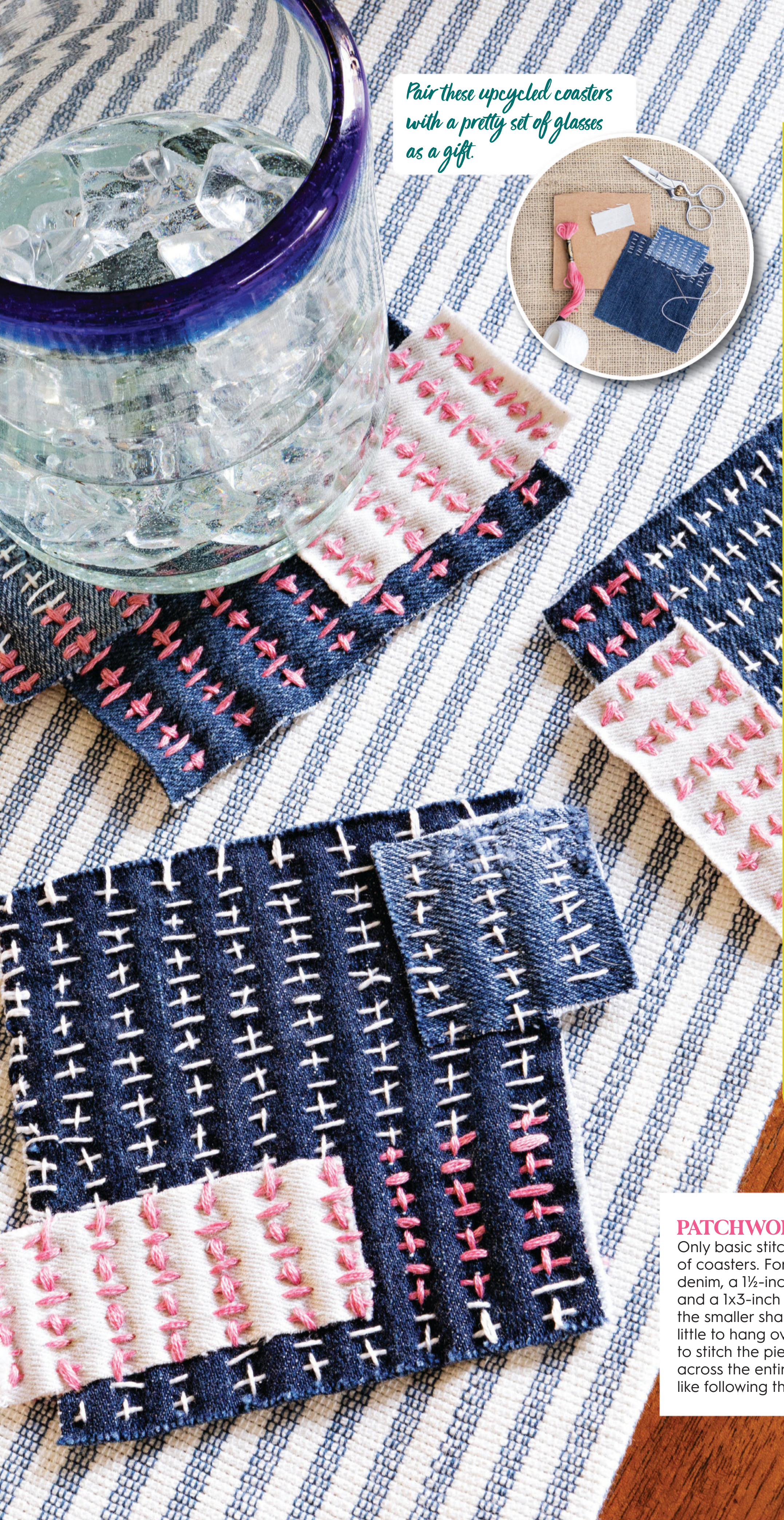
PHOTOS: (BOOKMARKS) JASON DONNELLY, (COASTERS) CHRISTOPHER DIBBLE; PRODUCERS: (BOOKMARKS) JENI WRIGHT, (COASTERS) SHANNON QUIMBY

TIP

For a more modern look, substitute geometric or abstract shapes for the floral ones.

FLOWERY BOOKMARKS

Fashion these bouquets for your book club. Size, print, and cut out the flower templates (go to *BHG.com/HandmadeGifts*). For each bookmark, trace two circles (we used a bowl as a template) and desired botanical patterns on the back of upholstery-weight velvet fabric and cut out. Arrange botanicals on the front of one circle and secure using fabric glue; let dry. Use embroidery floss to embellish the floral elements with decorative stitches and French knots. Accounting for stretch, cut ½-inch-wide elastic to desired length plus an inch for overlap. Sandwich the elastic strip between the backs of the circles. Use fabric glue to adhere the circles and elastic together. Let dry, then hand-stitch the elastic ends together.

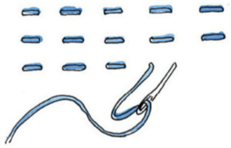


Pair these upcycled coasters with a pretty set of glasses as a gift.

Stitching Basics

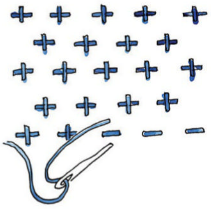
RUNNING STITCH

You've likely tried this trusted beginner's stitch. Stick a needle through the fabric from the back to the front and down again about ¼ inch away. Repeat in a straight (or straight enough) line.



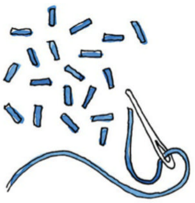
CROSSED STRAIGHT STITCH

Make a series of horizontal running stitches, then cover them with a series of vertical running stitches.



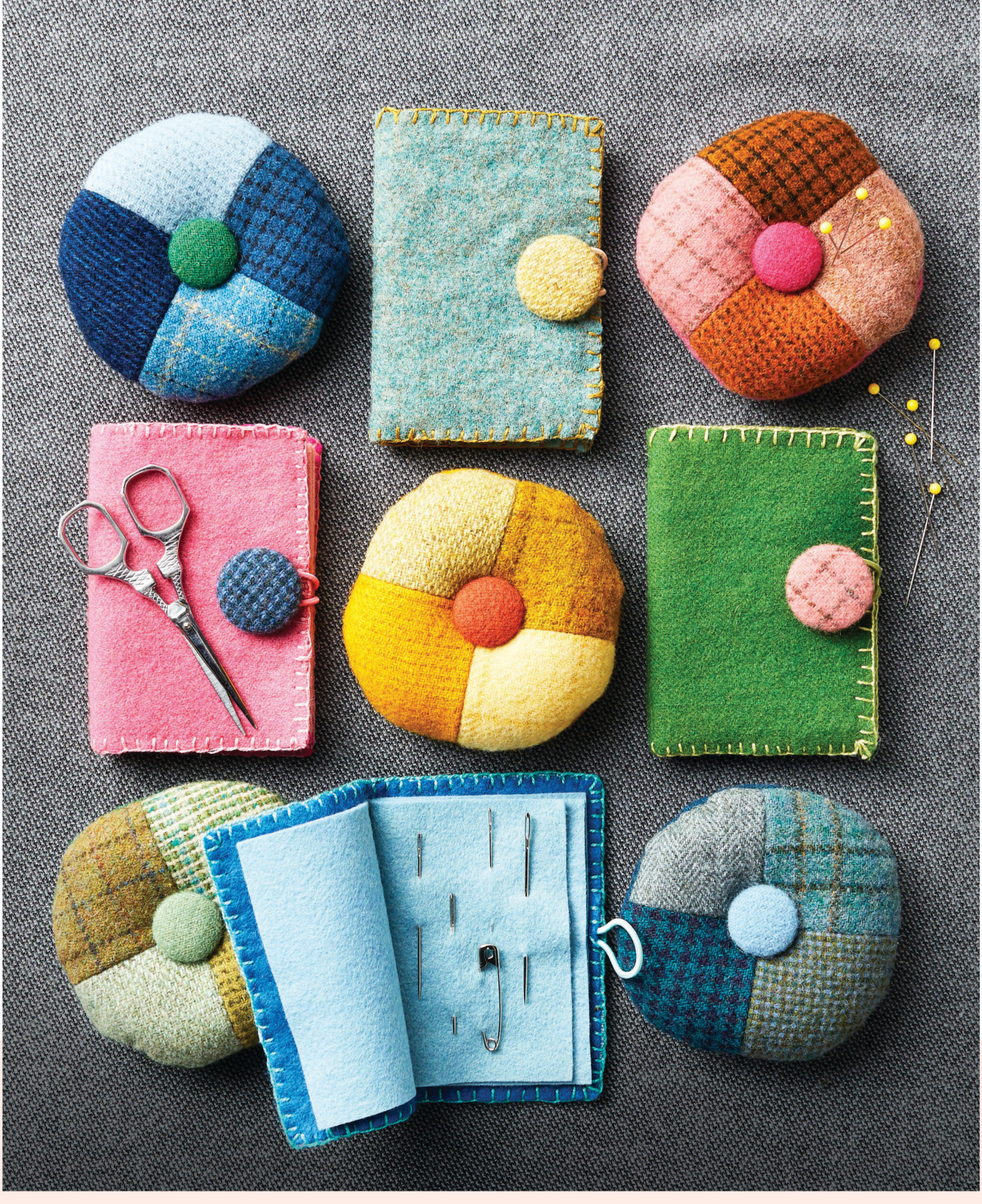
SEED STITCH

This is like sewing sprinkles or confetti into your fabric. Simply make a running stitch in any direction you please.



PATCHWORK JEAN COASTERS

Only basic stitching skills are needed to sew this set of coasters. For each, cut a 4-inch square from dark denim, a 1½-inch square from faded or lighter denim, and a 1x3-inch rectangle from off-white denim. Place the smaller shapes on top of the large one, leaving a little to hang over the edge. Use embroidery thread to stitch the pieces in place, continuing the stitching across the entire square. Vary your stitches as you like following the "Stitching Basics" guide, *above*.



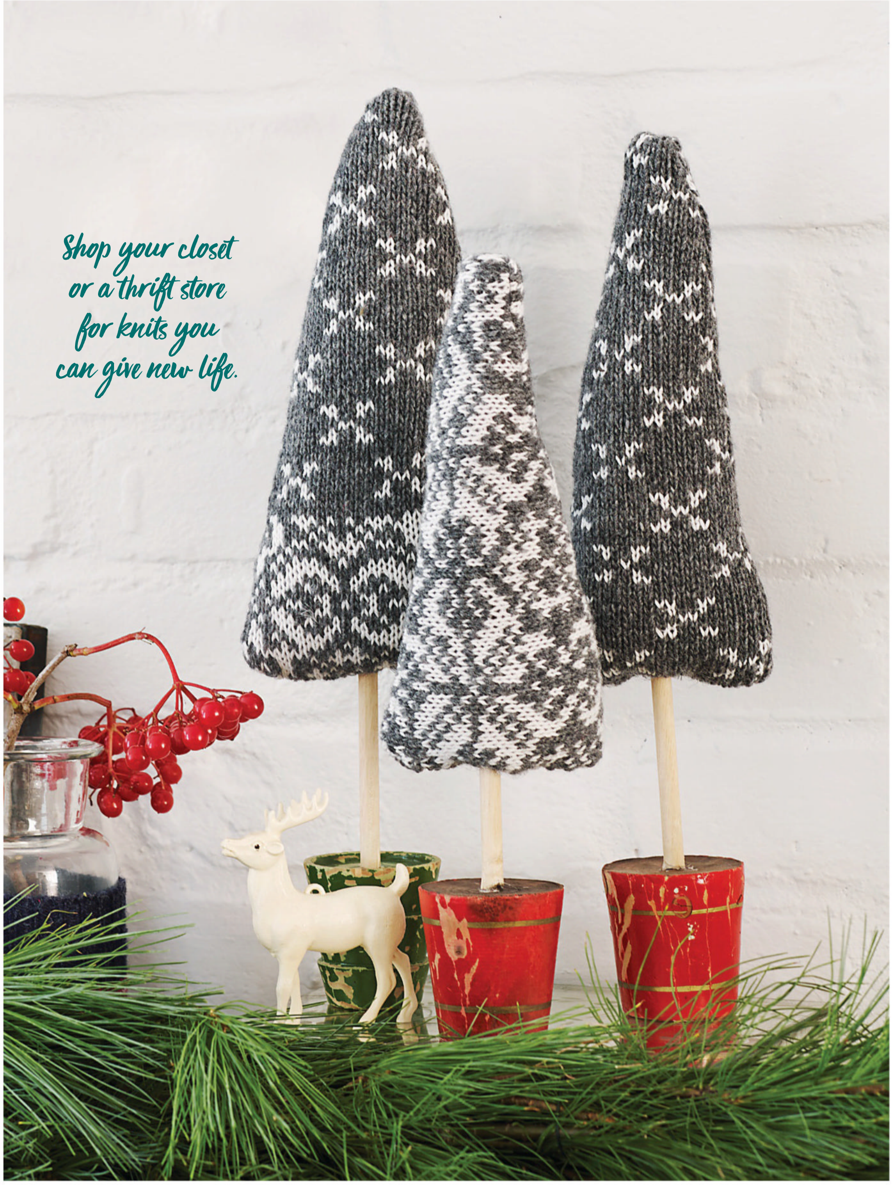
PHOTOS: (PIN KITS) MARTY BALDWIN, (TREES) ALEXANDRA GRABLEWSKI; PRODUCERS: (PIN KITS) KIM HUTCHISON, (TREES) PAUL LOWE

WOOL-AND-FELT PIN KITS

Create tidy on-the-go holders for sewing accessories, *above*. For the needle book cover, layer two 4½x6¼-inch wool pieces and pin in the center. Glue the ends of an elastic hair tie between the two layers. Once dry, sew the edges using a blanket stitch. Then stitch together two 4x5¾-inch felt pieces and the cover to form a spine for the book. Cover a button with a wool scrap and, using the elastic loop for a placement guide, sew the button shank to the front cover. For the pincushion, stitch four 2½x2½-inch wool squares together with ¼-inch seams to form a patchwork square. Cut a 4½-inch diameter circle from wool; trace the circle onto the patchwork square and cut out. With right sides of the two circles together, pin and sew edges, leaving a 1-inch opening. Turn right side out and fill the pincushion (see tip, *left*). Whipstitch the opening to close. Cover a button with a wool scrap, center on top, and sew through both layers to cinch.

TIP

Fill cushions with lavender-scented ground nut shells, steel wool, rice, or emery sand powder.



Shop your closet or a thrift store for knits you can give new life.

SWEATER TREES

This cozy trio, *left*, can warm up any mantel or tablescape. Cut different parts of a knit sweater, hat, or scarf to vary each tree's appearance. Mount on dowels and plant in a painted birch branch segment to display.

MATERIALS

MAKES ONE TREE

- **Wool sweater or other knits**
- **Fabric scissors**
- **Needle and thread**
- **Polyester fiberfill**
- **¼"-diameter wood dowel**
- **Hot-glue gun and glue sticks**
- **Handsaw**
- **Drill and ¼" drill bit**
- **Painted birch branch segment**

1. Turn sweater inside out and cut two matching triangles through both layers, including ¼" seam allowances.

2. Sew triangles together, leaving a 1½" opening in bottom edge. Turn triangle right side out. Stuff with polyester fiberfill through the opening.

3. Cut a wood dowel to desired length. Place a dab of hot glue on one end of the dowel and insert into the fiberfill in the triangle. Stitch the opening closed around the dowel.

4. Drill a hole in center and approximately halfway through a decorated birch branch segment. Place a dab of hot glue on end of dowel and insert the dowel into the hole in the birch segment.

USE A FUZZ REMOVER TOOL TO GENTLY SCRAPE AWAY PILLS AND LINT ON WOOL MATERIAL AND NEATLY FINISH PROJECTS.

Wool Felt Basics

KNOW YOUR WOOLS

Though wool blends may work for our projects, 100 percent wool is best. If you don't have old wool clothing or blankets at home, check secondhand stores. You also can buy felted wool as yardage or scraps at quilting shops or on Etsy. We also like wool felt, which is made from compressed, rather than woven, wool fibers. One of our favorite online sources for both is *prairiewoolens.com*.

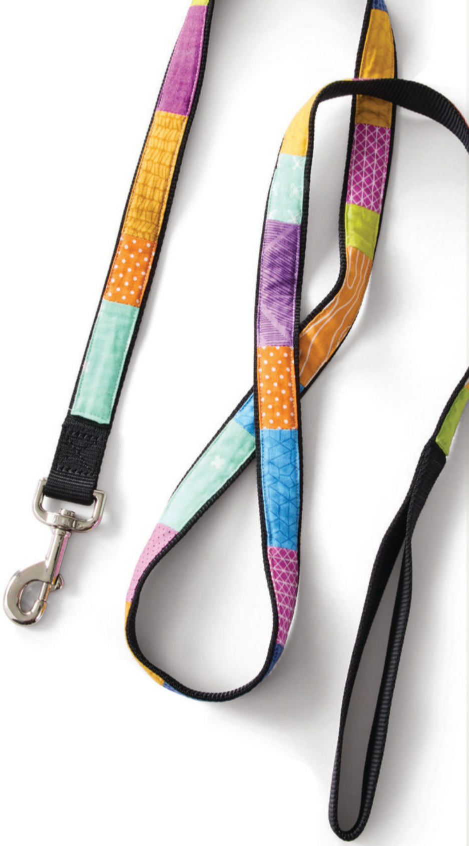
LAUNDER & REPEAT

It's usually a laundry no-no to wash and dry your woolens the way you do towels, but that's exactly how you create felted wool for crafting. Each time you wash and dry wool, the fibers tighten, turning it into dense, easy-to-sew felted wool. Our projects are best with this type of wool, so plan on several wash-and-dry cycles. Launder scraps in a pillowcase to help catch the lint. To further assist in the felting process, wash wool with towels or jeans.

paw-some PRESENTS

Don't forget your best pals this gift-giving season. These projects pump up their style and make playtime even more fun.

PHOTOS: (LEASH) REBEKAH MOLLOY, (SCRATCH PAD) MARTY BALDWIN; PRODUCERS: (LEASH) ALISON GAMM, (SCRATCH PAD) MAGGIE GOLDSMITH



COLORFUL DOG LEASH

Make good use of your fabric scraps and spruce up a plain leash by sewing strips along one side, *opposite* and *above*. Your best friend never looked so good.

MATERIALS

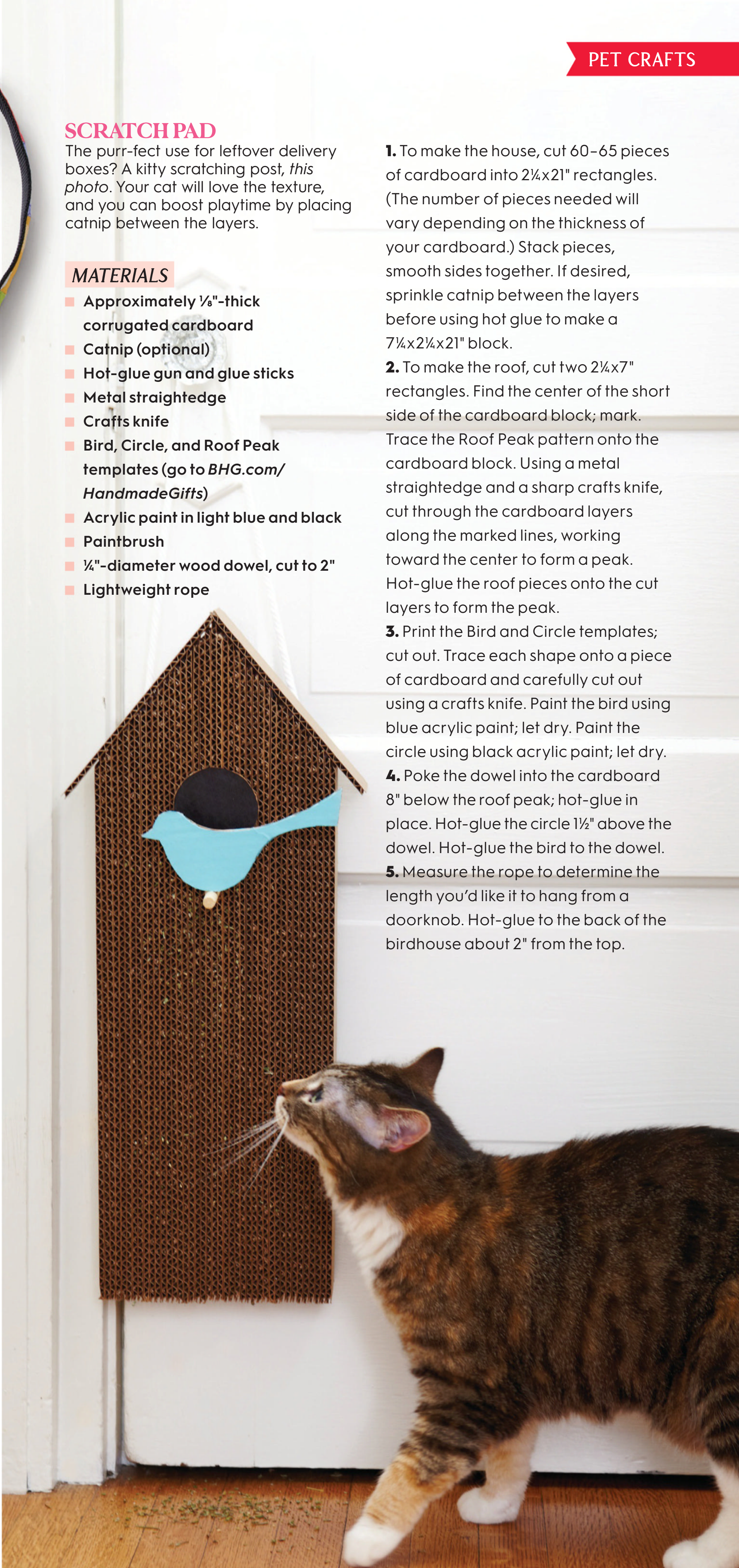
- **Flat nylon leash**
- **Ruler**
- **Fabric scissors or rotary cutter**
- **Fabric scraps**
- **Sewing machine**
- **Iron**

1. Measure the width of a leash with a ruler and subtract ¼". Double this number and add ½" to determine scrap width. Measure the leash from handle base to metal clip and determine length and number of rectangles you'll need to fill.

2. Cut scraps into calculated size and number of rectangles.

3. Piece rectangles in desired order into a strip to fill the length of the leash. Sew the long edges together, right side inside, to form a tube with ¼" seam. Press the seam open. Turn the tube right side out. Press the raw edges under at the short ends. Center the long seam in the middle and press the whole tube flat (the seam should end up on the underside of the tube).

4. Center the fabric strip on the leash. Topstitch in place.



SCRATCH PAD

The purr-fect use for leftover delivery boxes? A kitty scratching post, *this photo*. Your cat will love the texture, and you can boost playtime by placing catnip between the layers.

MATERIALS

- **Approximately ⅛"-thick corrugated cardboard**
- **Catnip (optional)**
- **Hot-glue gun and glue sticks**
- **Metal straightedge**
- **Crafts knife**
- **Bird, Circle, and Roof Peak templates (go to *BHG.com/HandmadeGifts*)**
- **Acrylic paint in light blue and black**
- **Paintbrush**
- **¼"-diameter wood dowel, cut to 2"**
- **Lightweight rope**

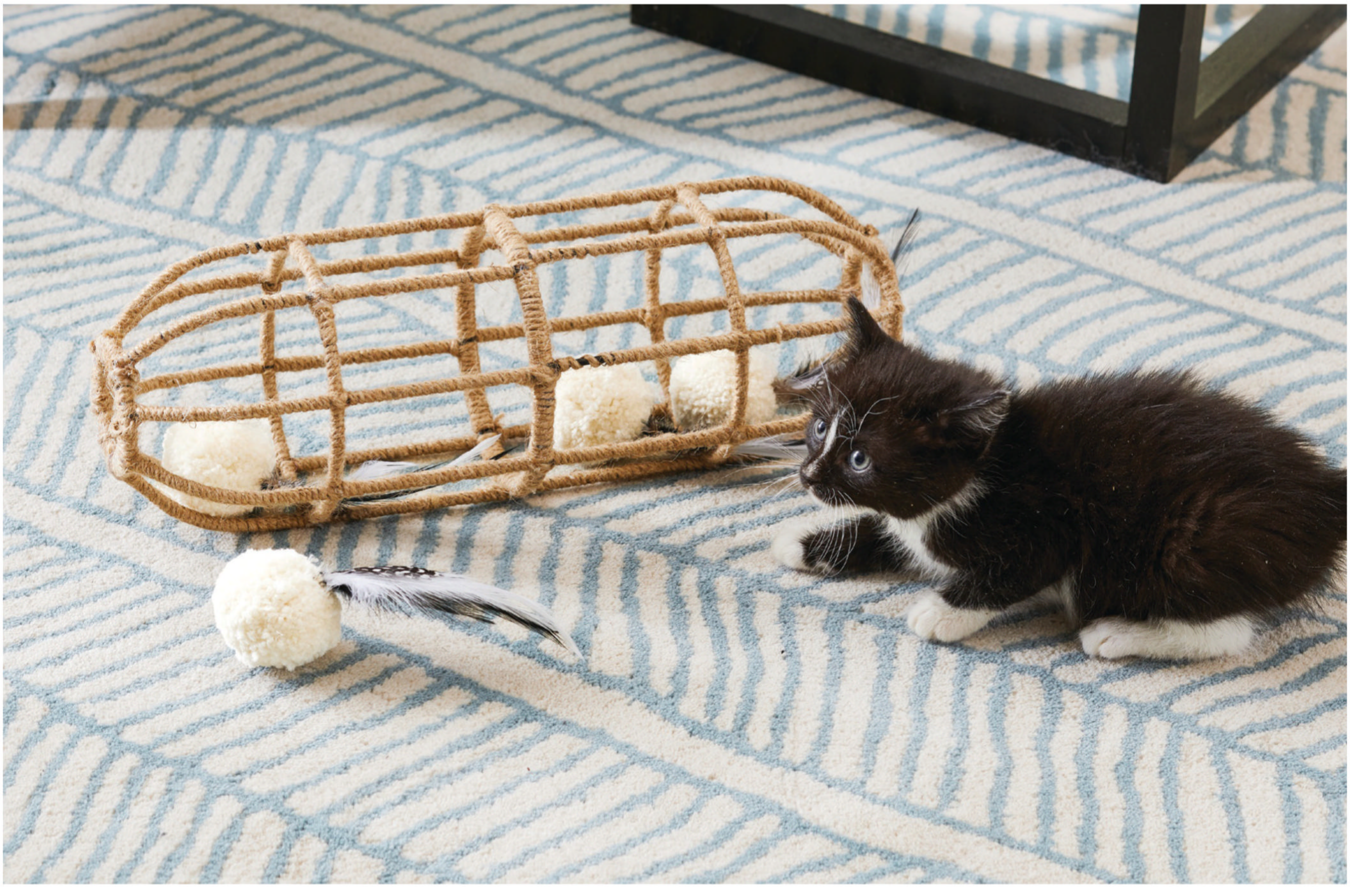
1. To make the house, cut 60–65 pieces of cardboard into 2¼x21" rectangles. (The number of pieces needed will vary depending on the thickness of your cardboard.) Stack pieces, smooth sides together. If desired, sprinkle catnip between the layers before using hot glue to make a 7¼x2¼x21" block.

2. To make the roof, cut two 2¼x7" rectangles. Find the center of the short side of the cardboard block; mark. Trace the Roof Peak pattern onto the cardboard block. Using a metal straightedge and a sharp crafts knife, cut through the cardboard layers along the marked lines, working toward the center to form a peak. Hot-glue the roof pieces onto the cut layers to form the peak.

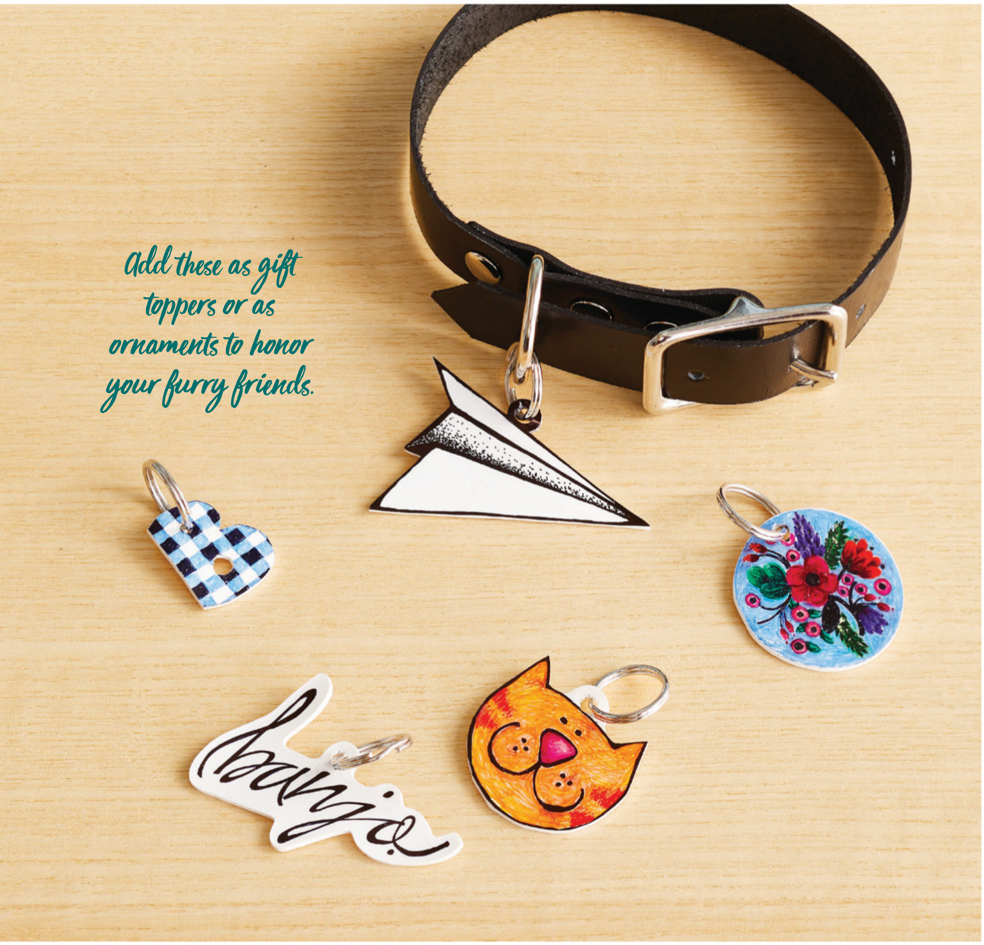
3. Print the Bird and Circle templates; cut out. Trace each shape onto a piece of cardboard and carefully cut out using a crafts knife. Paint the bird using blue acrylic paint; let dry. Paint the circle using black acrylic paint; let dry.

4. Poke the dowel into the cardboard 8" below the roof peak; hot-glue in place. Hot-glue the circle 1½" above the dowel. Hot-glue the bird to the dowel.

5. Measure the rope to determine the length you'd like it to hang from a doorknob. Hot-glue to the back of the birdhouse about 2" from the top.



PHOTOS: CARSON DOWNING; PRODUCER: JENI WRIGHT



Add these as gift toppers or as ornaments to honor your furry friends.

TINKER TOY

Craft this plaything, *above*, from two open lightbulb cages. Place the flat ends together, applying a bit of hot glue to one of the flat surfaces. Adhere the end of a ball of twine in the glue before pressing the two cages together. Wrap the cages completely with the twine, using hot glue as needed to keep the twine in place. When all the metal is covered, cut the twine and hot-glue end in place. Buy or make yarn balls small enough to be pulled through the rungs but large enough to stay inside when the toy is rolled. Hot-glue feathers to the balls as desired, and push the feathered balls into the cages.

COLLAR CHARMS

Help a pet express their distinctive personality with custom collar charms, *left*. Kids and adults can team up to draw designs onto clear shrink plastic sheets (available online and at crafts stores; we used Shrinky Dinks brand) or download these designs (go to *BHG.com/HandmadeGifts*). Color the images with permanent markers, taking into account that colors will darken in shrinking and the finished piece will be about 30 percent of its original size. Punch a hole at the top of the design (a hole punch creates a right-size hole after baking). Bake to shrink following the package instructions. Let cool, then attach a 6 mm ring to finish.

HAUTE BANDANNA

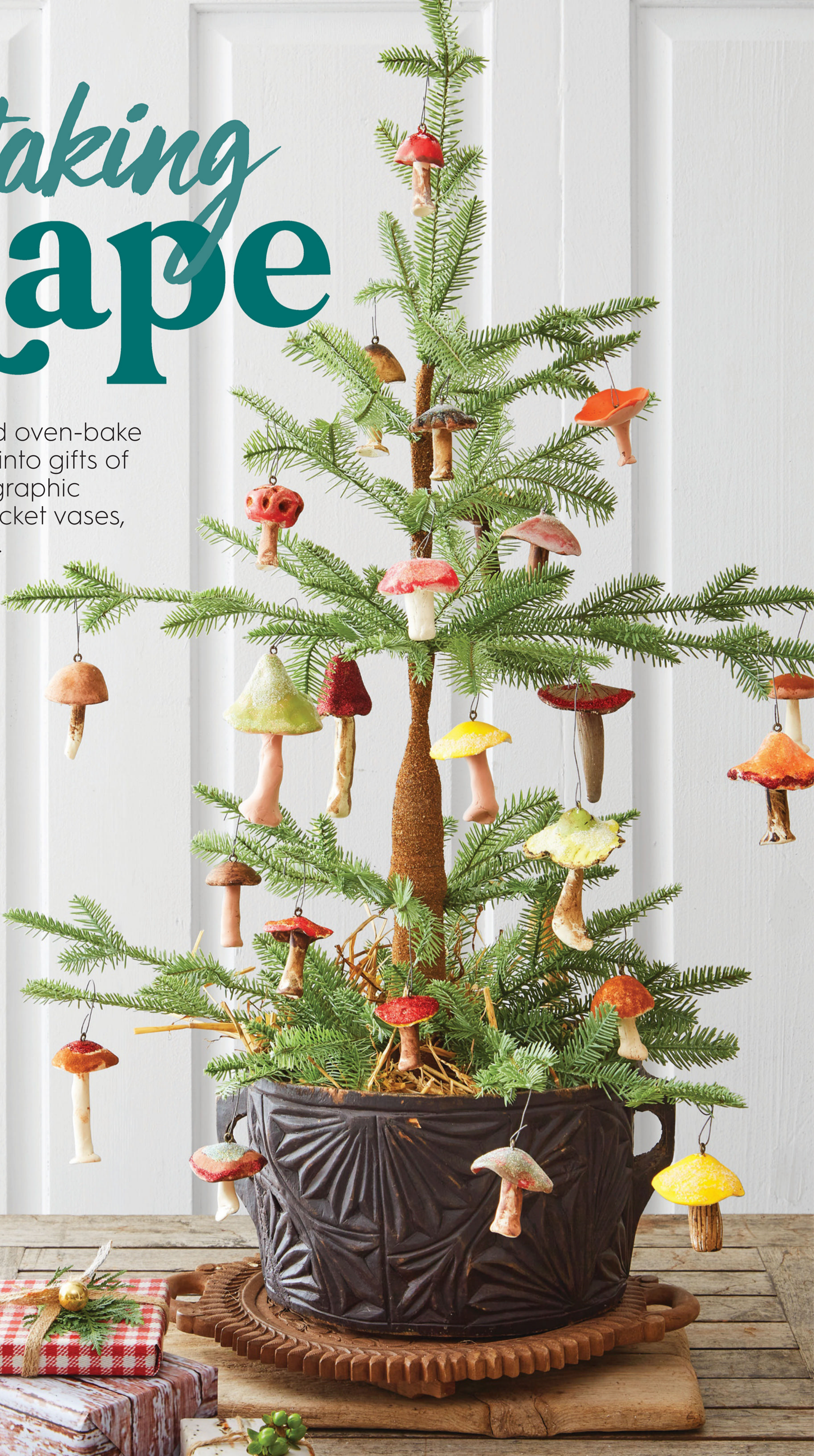
These pom-embellished triangles let you mix and match colors and patterns while giving your pup seriously chic fashion accessories, *left* and *below*. To make, measure loosely around your dog's neck and add 6–8 inches. This measurement is the longest side of the bandanna. Print our pattern to size (go to *BHG.com/HandmadeGifts*) and use the template to cut your fabric, allowing a ½-inch seam allowance. Use a zigzag stitch to sew around the raw edges. Cut pom-pom trim about 4 inches shorter than each short side (to allow for tying). Press fabric under ½ inch on all sides, and pin the trim in place on the back of the fabric. Straight-stitch the hem, catching the trim as you sew.

TIP

Securely pin or clip the pom-pom trim in place so it doesn't shift as you sew.

taking shape

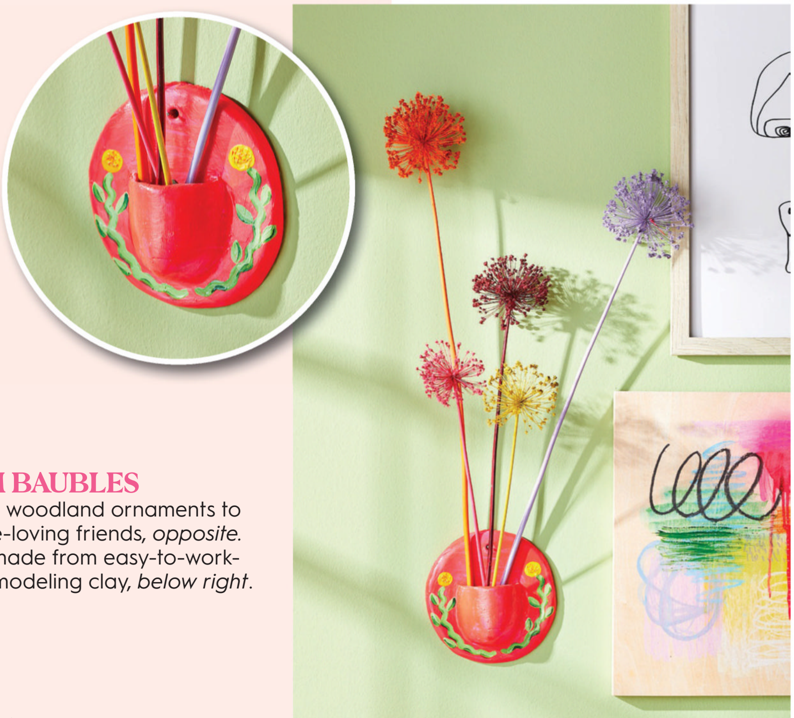
Form and mold oven-bake or air-dry clay into gifts of mushroom or graphic ornaments, pocket vases, and plant tags.



TIP

We used Crayola Model Magic to make the mushrooms. It's pliable and paintable and comes in an array of colors.

Place dried flowers or an air plant in this wall pocket to gift.



MUSHROOM BAUBLES

Create whimsical woodland ornaments to share with nature-loving friends, *opposite*. These fungi are made from easy-to-work-with lightweight modeling clay, *below right*.

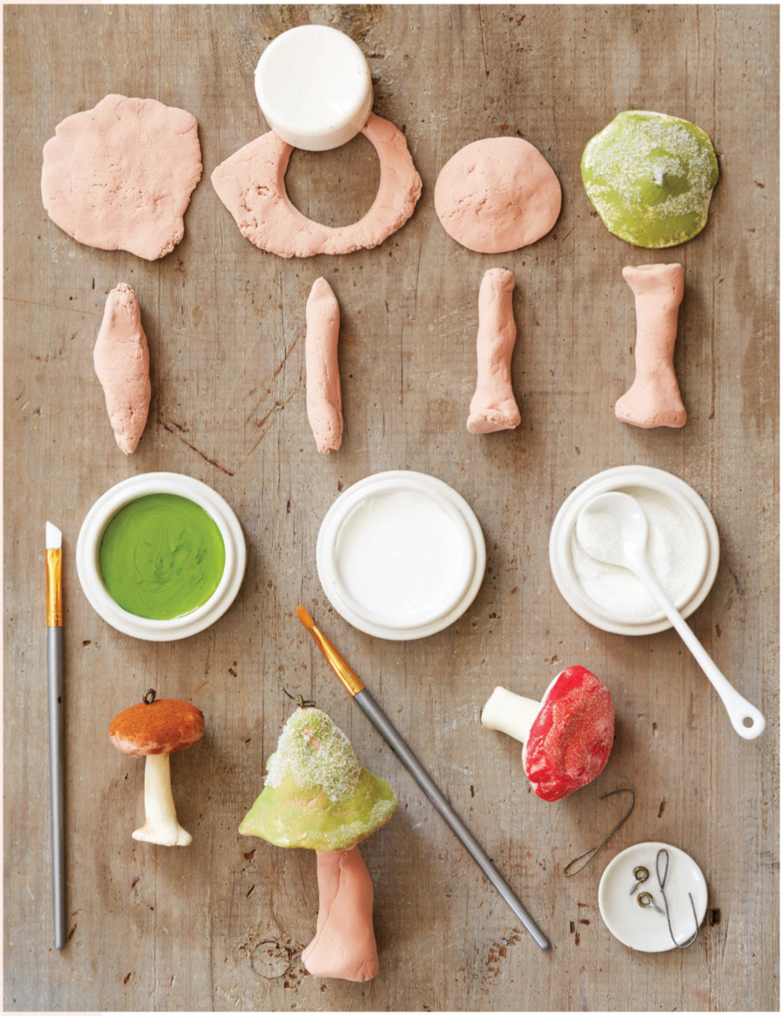
MATERIALS

- **Roller**
- **Paintable molding clay**
- **Jar lids in a variety of sizes**
- **Hot-glue gun and glue sticks**
- **Acrylic crafts paint in red, orange, yellow, green, and brown**
- **Paintbrush**
- **Furniture wax**
- **Decoupage medium (we used Mod Podge)**
- **Glitter**
- **Screw eyes**
- **Ornament hooks**

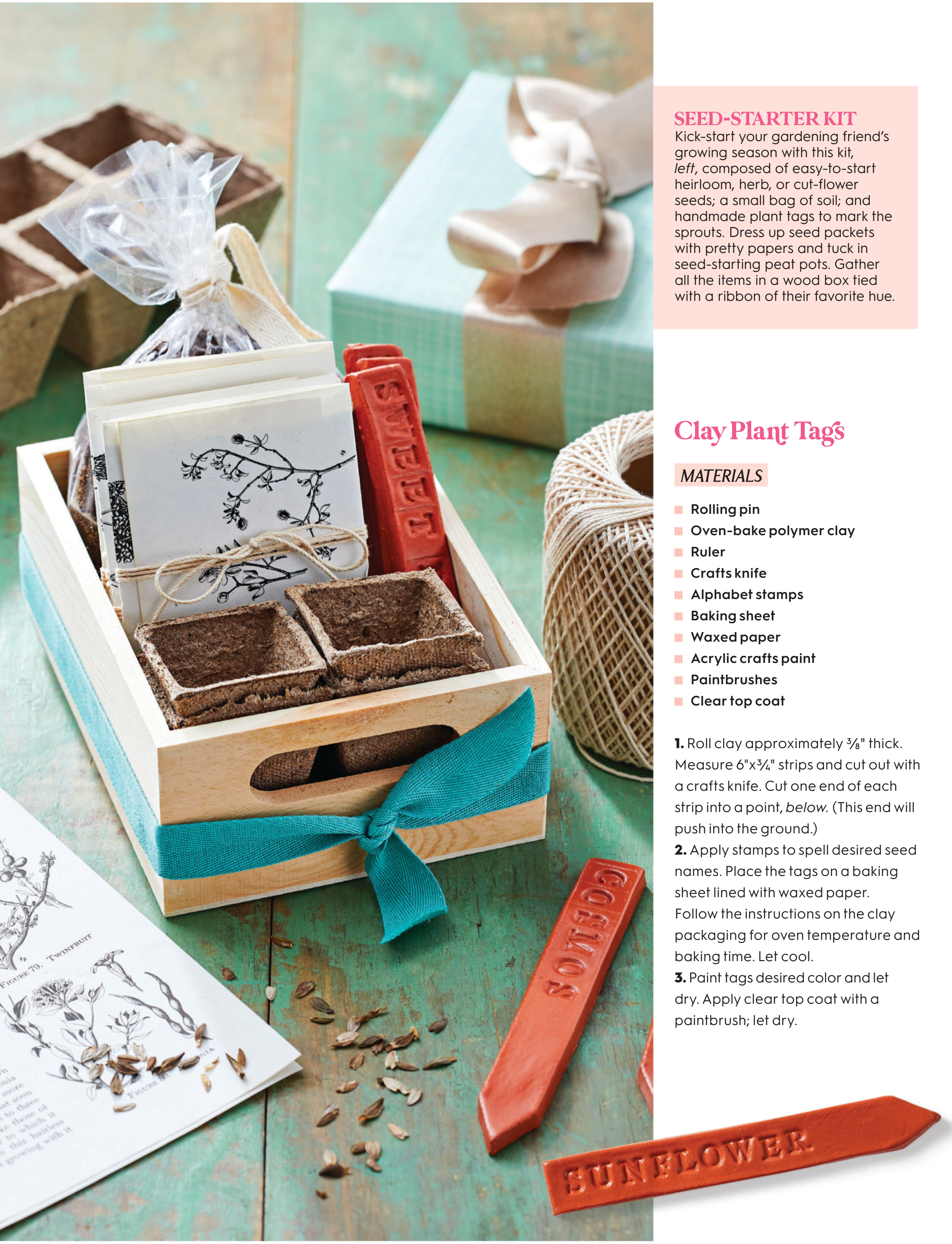
1. Roll out molding clay on your work surface. Use jar lids as cookie cutters to form different-size mushroom caps, *right*.
2. Roll clay into logs to make 3" to 5" stems. Work the stems and caps with your fingers to add details like curves, twists, bumps, and other imperfections for a realistic appearance. Let the shapes air-dry overnight—they won't completely harden, but this step will help them hold their shape. Then hot-glue the caps and stems together.
3. Using a brush, paint caps in shades of red, orange, yellow, and green. Dab touches of brown paint on the stems and underside of caps for an organic effect.
4. Rub all parts with furniture wax to create imperfections. Brush caps with decoupage medium and sprinkle with glitter; let dry.
5. Insert a screw eye into the top of each cap for hanging. Slip ornament hooks through eyes to hang.

WALLFLOWER VASE

Personalize these wall pockets with paint, *left*. Roll out air-dry clay or oven-bake polymer clay on waxed paper to about ⅜-inch thickness. Use a knife to cut the clay into a shape. (We chose a circle, but you could try a square, oval, or squiggle-edge design.) Roll out a second piece of clay to the same thickness and shape into a pocket with about 1-2 inches of space in the pocket. Press edges of the pocket in center of the flat piece; smooth the edges. Poke a hole with a straw or dowel near the top center of the piece to hang from a nail. Let the clay air-dry or bake according to the manufacturer's instructions. Once it's set, coat with crafts primer and paint using acrylic crafts paint.



PHOTOS: (MUSHROOMS) KRITSADA, (WALL VASE) CARSON DOWNING; PRODUCERS: (MUSHROOMS) MATTHEW MEAD, (WALL VASE) JENI WRIGHT



SEED-STARTER KIT

Kick-start your gardening friend's growing season with this kit, *left*, composed of easy-to-start heirloom, herb, or cut-flower seeds; a small bag of soil; and handmade plant tags to mark the sprouts. Dress up seed packets with pretty papers and tuck in seed-starting peat pots. Gather all the items in a wood box tied with a ribbon of their favorite hue.

Clay Plant Tags

MATERIALS

- **Rolling pin**
- **Oven-bake polymer clay**
- **Ruler**
- **Crafts knife**
- **Alphabet stamps**
- **Baking sheet**
- **Waxed paper**
- **Acrylic crafts paint**
- **Paintbrushes**
- **Clear top coat**

1. Roll clay approximately 3/8" thick. Measure 6"x3/4" strips and cut out with a crafts knife. Cut one end of each strip into a point, *below*. (This end will push into the ground.)

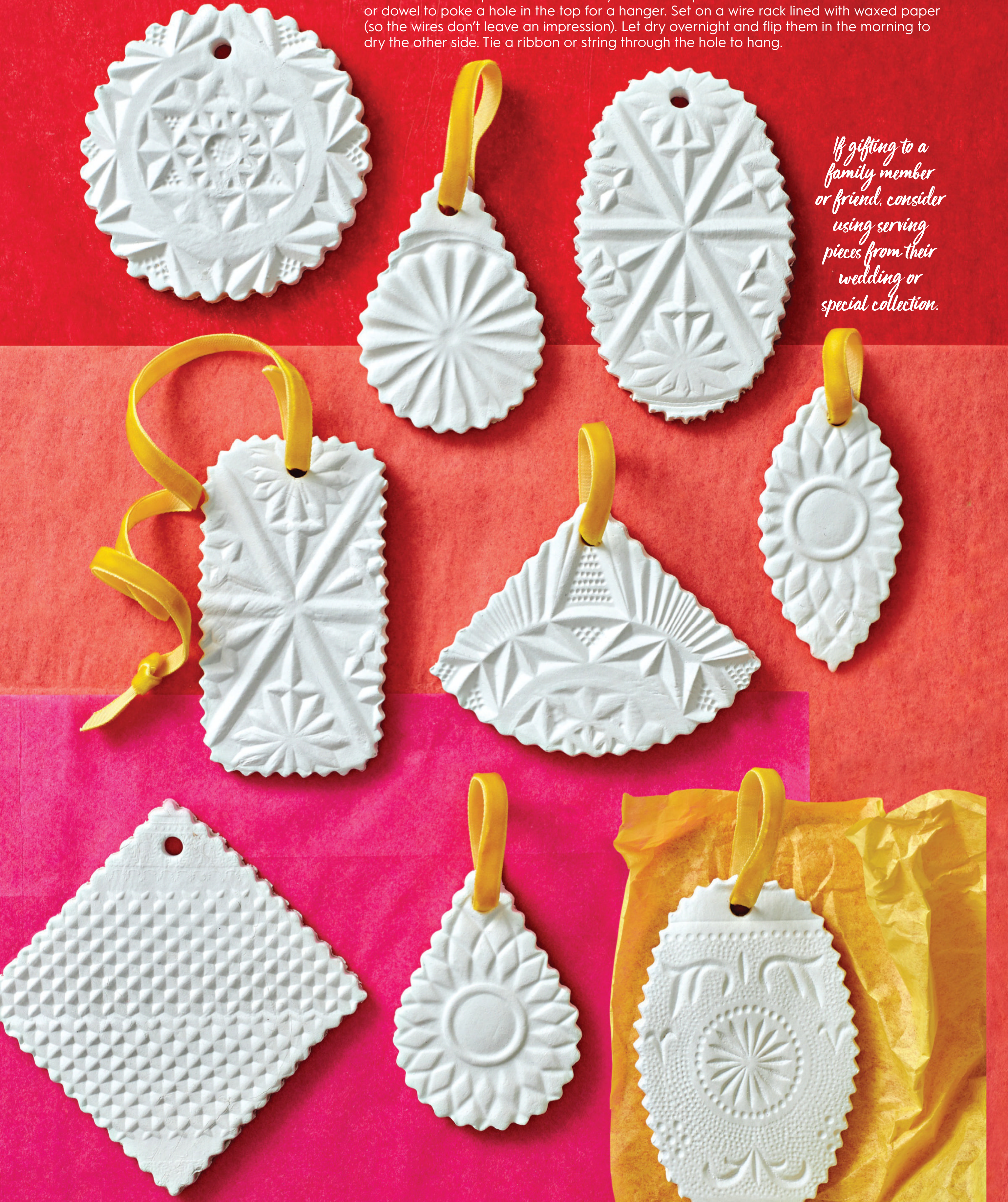
2. Apply stamps to spell desired seed names. Place the tags on a baking sheet lined with waxed paper. Follow the instructions on the clay packaging for oven temperature and baking time. Let cool.

3. Paint tags desired color and let dry. Apply clear top coat with a paintbrush; let dry.

PHOTOS: (SEED-STARTER KIT) JACOB FOX, (ORNAMENTS) ADAM ALBRIGHT; PRODUCER: KIM HUTCHISON

STAMPED ORNAMENTS

Make a good impression with these clay ornaments stamped with intricately patterned serving ware. Cover your work surface with waxed paper and roll out white air-dry clay to ¼-inch thickness. Carefully press or roll patterned glass (such as cut-glass candy bowls and serving platters) onto the clay to make a design. Be sure to use thick, sturdy glass that won't break when pressed into the clay. Cut out shapes with cookie cutters and use a straw or dowel to poke a hole in the top for a hanger. Set on a wire rack lined with waxed paper (so the wires don't leave an impression). Let dry overnight and flip them in the morning to dry the other side. Tie a ribbon or string through the hole to hang.

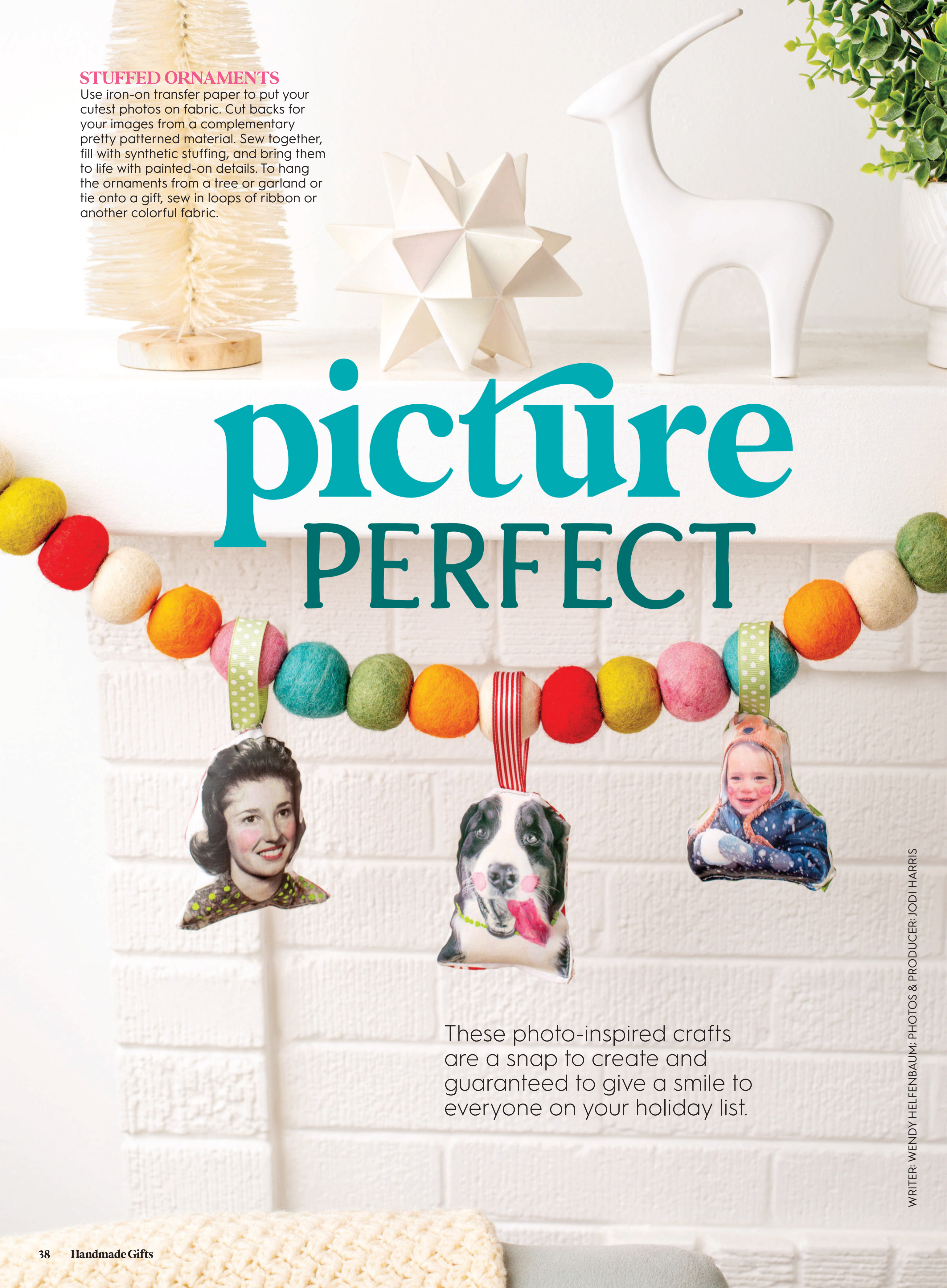


If gifting to a family member or friend, consider using serving pieces from their wedding or special collection.

picture
PERFECT

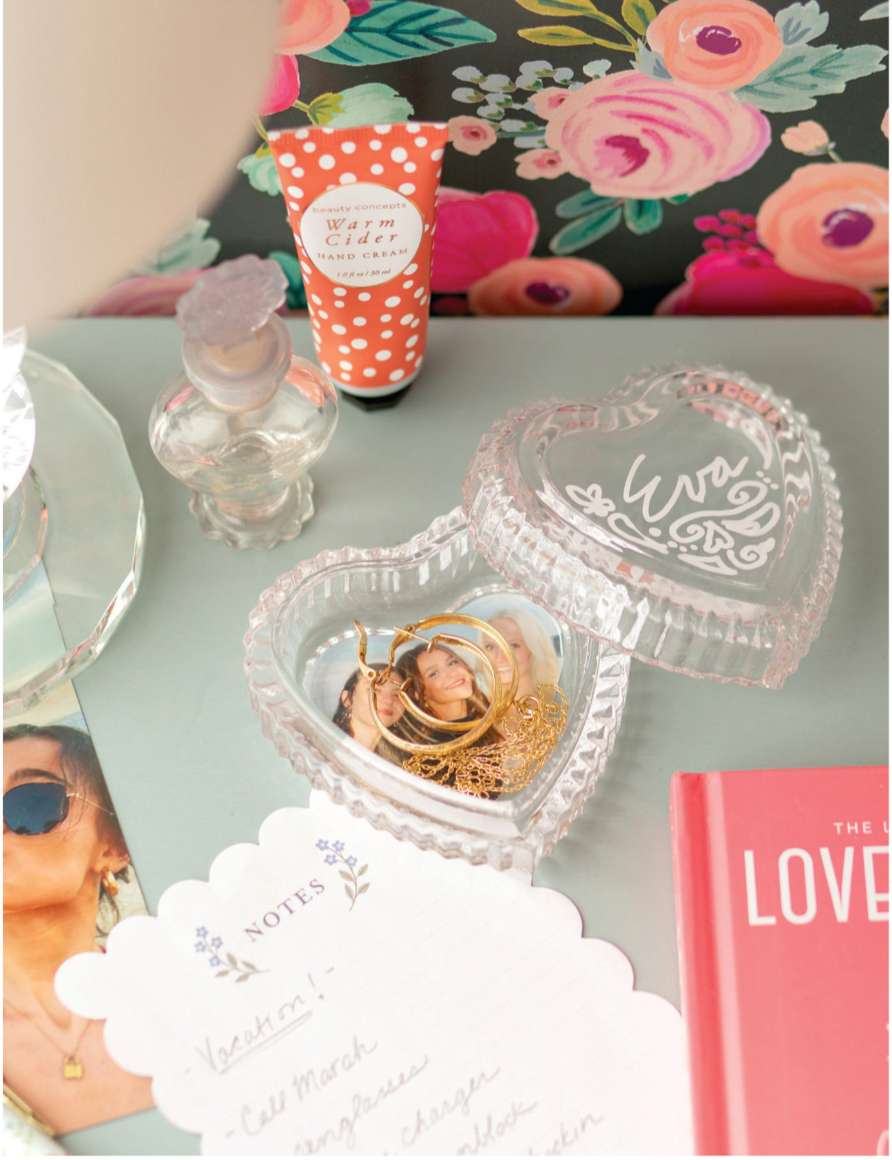
These photo-inspired crafts are a snap to create and guaranteed to give a smile to everyone on your holiday list.

WRITER: WENDY HELFENBAUM; PHOTOS & PRODUCER: JODI HARRIS



STUFFED ORNAMENTS

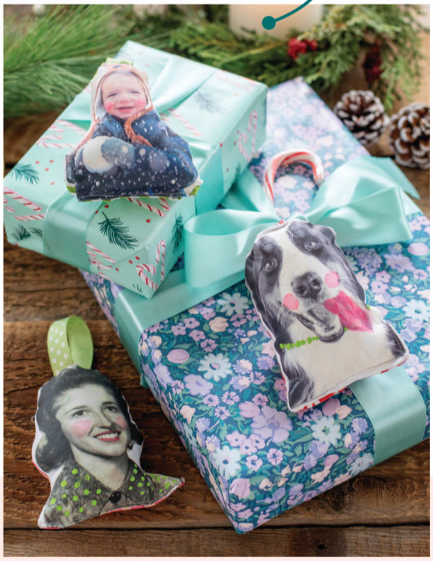
Use iron-on transfer paper to put your cutest photos on fabric. Cut backs for your images from a complementary pretty patterned material. Sew together, fill with synthetic stuffing, and bring them to life with painted-on details. To hang the ornaments from a tree or garland or tie onto a gift, sew in loops of ribbon or another colorful fabric.



TRINKET DISH

Personalize a clear glass catchall, *left*. Trace the shape of the dish onto a printed photo, then cut to size. Brush photo with decoupage medium (such as Mod Podge) and affix it to the underside of the dish. Apply several more coats onto the back of the photo, letting dry between coats. Write the recipient's name on the lid using a white paint pen. If you make a mistake, simply remove the paint with rubbing alcohol before trying again.

Swap out a gift tag for a plush photo ornament of the recipient.



Stuffed Ornaments

MATERIALS

- Computer and printer
- Iron-on transfer paper
- Cotton fabric
- Iron
- Fabric scissors
- Patterned fabric scraps
- Ribbon or fabric
- Sewing machine or needle and thread
- Synthetic fiber stuffing
- Acrylic paints and brushes

1. Size each photo using a computer imaging program (like Adobe Acrobat or Preview). (Ours are about 4"–5" tall.)

2. Print onto iron-on transfer paper.

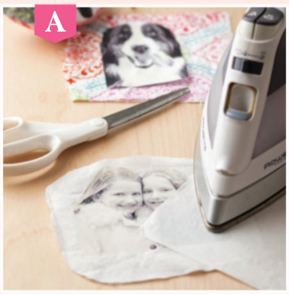
3. Follow the transfer paper package instructions to transfer the image onto cotton fabric with an iron (A). (Note that some papers press a reversed image.)

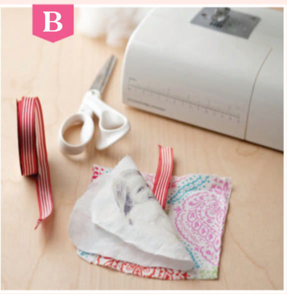
4. Trim about an inch around the fabric image using fabric scissors. Trim a backing of the same size and shape from a scrap of patterned fabric.

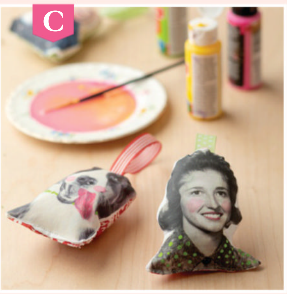
5. Place the right sides together with a ribbon loop at the center top (B). Sew pieces together, leaving a slit at the bottom for stuffing.

6. Turn right side out. Stuff with synthetic fiber. Sew the ornament closed.

7. Paint details over the photos (C), like pink cheeks or patterned clothing, with watered down acrylic paints (this makes the paint appear more like watercolors); let dry.







TABLETOP LUMINARIA

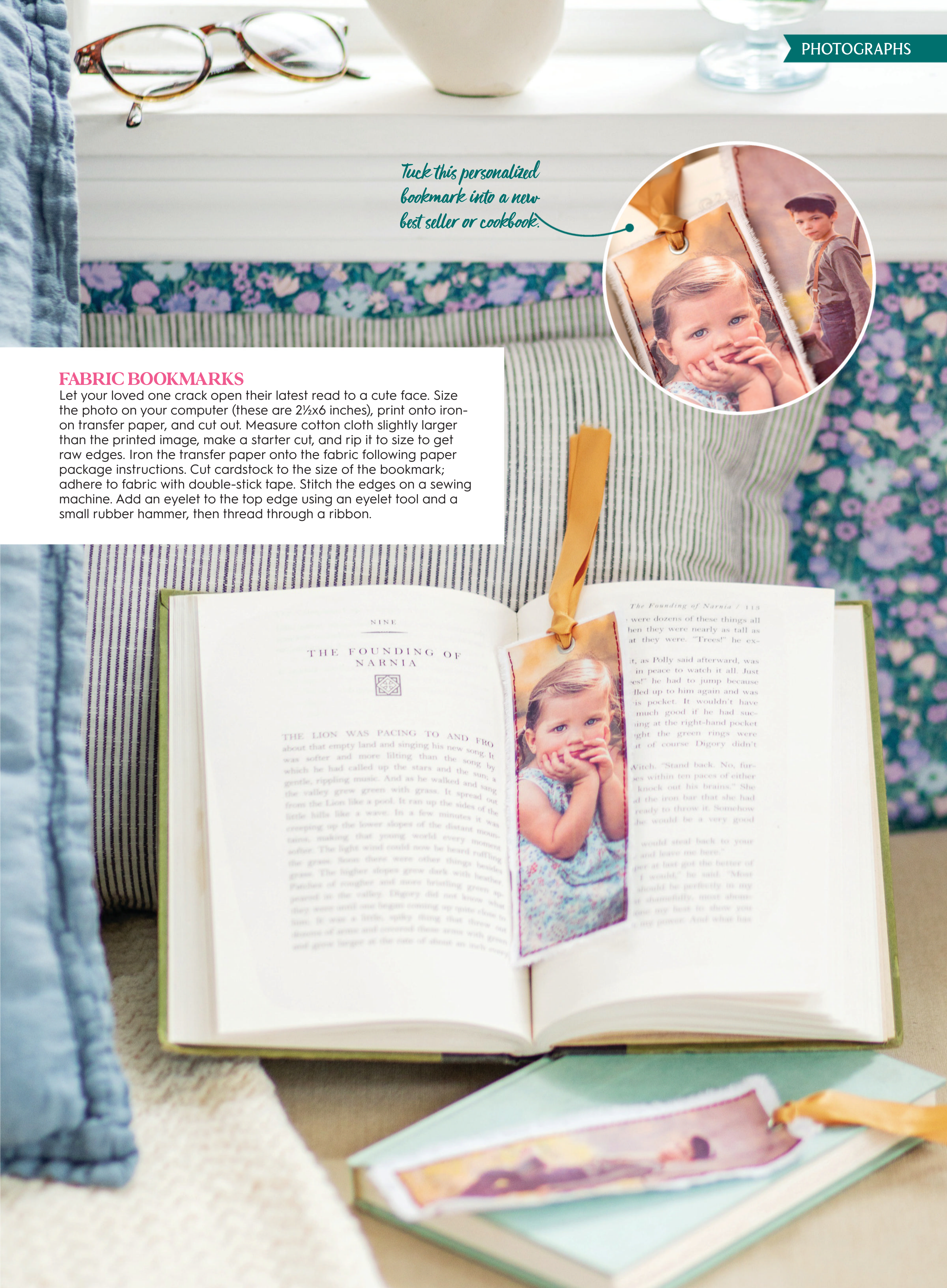
Adorn a plain votive candle with a special photo, *above*. Size your photo on a computer. This glass hurricane is 5 inches tall. Print on transparency paper (we printed two images horizontally on an 8½x11-inch sheet), then trim the paper to fit around the holder, *right*. Wrap it around the glass and tape in place along the back seam using clear tape. Tie a colorful bow near the base and display in a bed of greenery, if desired.

TIP

If you don't have access to a printer, consider using the print center at an office supplies store, such as FedEx Office or Office Depot.

FABRIC BOOKMARKS

Let your loved one crack open their latest read to a cute face. Size the photo on your computer (these are 2½x6 inches), print onto iron-on transfer paper, and cut out. Measure cotton cloth slightly larger than the printed image, make a starter cut, and rip it to size to get raw edges. Iron the transfer paper onto the fabric following paper package instructions. Cut cardstock to the size of the bookmark; adhere to fabric with double-stick tape. Stitch the edges on a sewing machine. Add an eyelet to the top edge using an eyelet tool and a small rubber hammer, then thread through a ribbon.



Tuck this personalized bookmark into a new best seller or cookbook.

TILE COASTERS

Recall cherished memories with every sip. Size photos on a computer and print onto waterslide decal paper (we used Sunnyscopa brand in clear). Trim the prints to the size of your tiles. Submerge each print—one at a time—in a shallow bowl of water for 30 seconds, holding it down to prevent curling. Place the transparent print onto a glossy tile and pull the backing off. Position the print while it's still wet, smoothing out any air bubbles. Once satisfied with the placement, let dry completely. Spray the image with several coats of acrylic sealer, letting dry between coats. Adhere felt or rubber circles to bottom of the coasters to protect a tabletop.

WOOD KEY CHAIN
Clip an adorable photo onto a handbag, backpack, lunch box, or suitcase—they're easy to spot in a crowd. Print your favorite photos on waterslide decal paper, then follow the package instructions to apply.

Couple the key chain with a colorful tassel or beaded bauble.

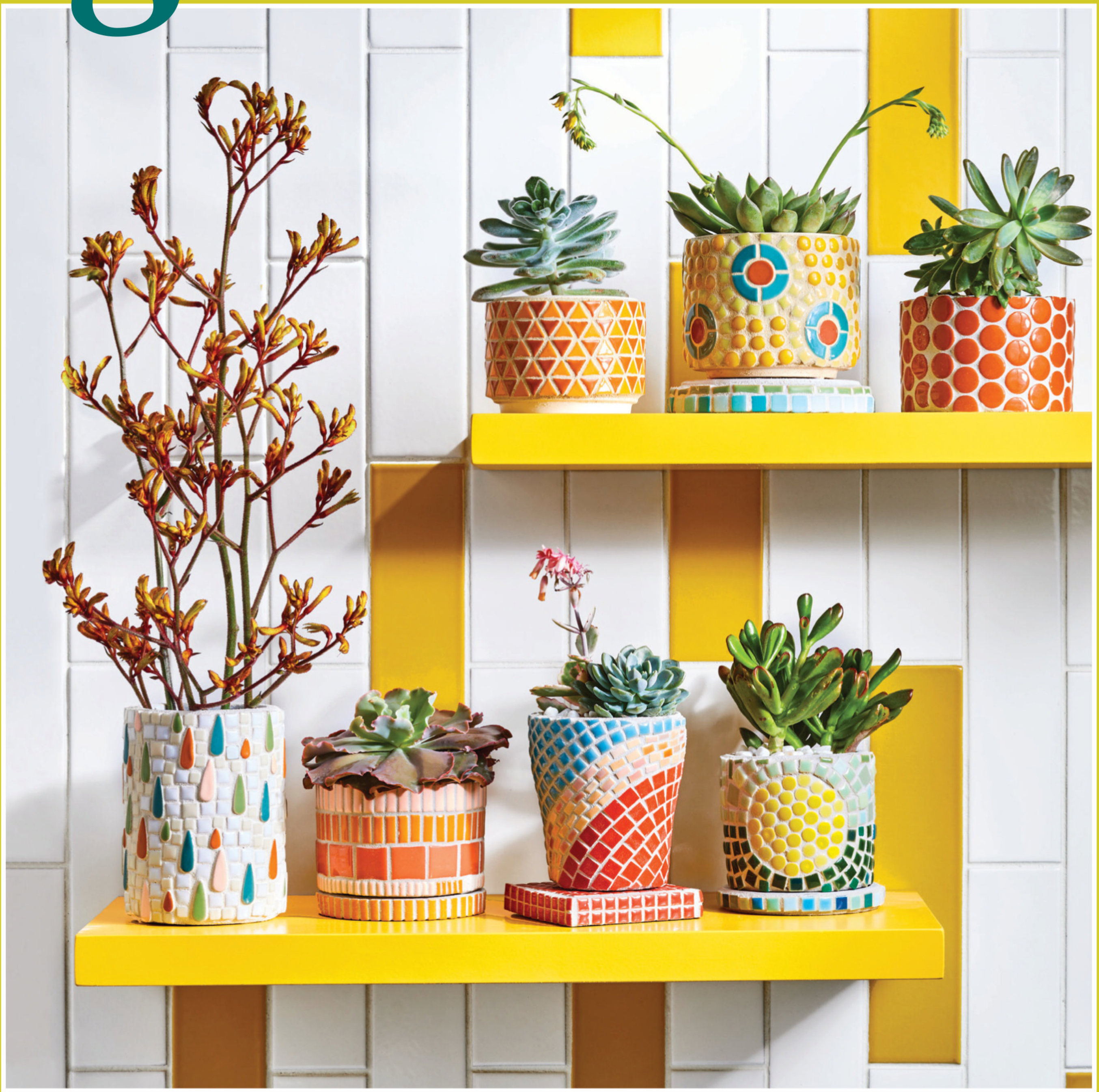
Wood Key Chain

MATERIALS

- **Computer and printer**
- **Wood key chain**
- **Clear waterslide decal paper (we used Sunnyscopa brand)**
- **Sandpaper**
- **Polycrylic spray sealer**
- **Scissors**
- **Shallow bowl of water**

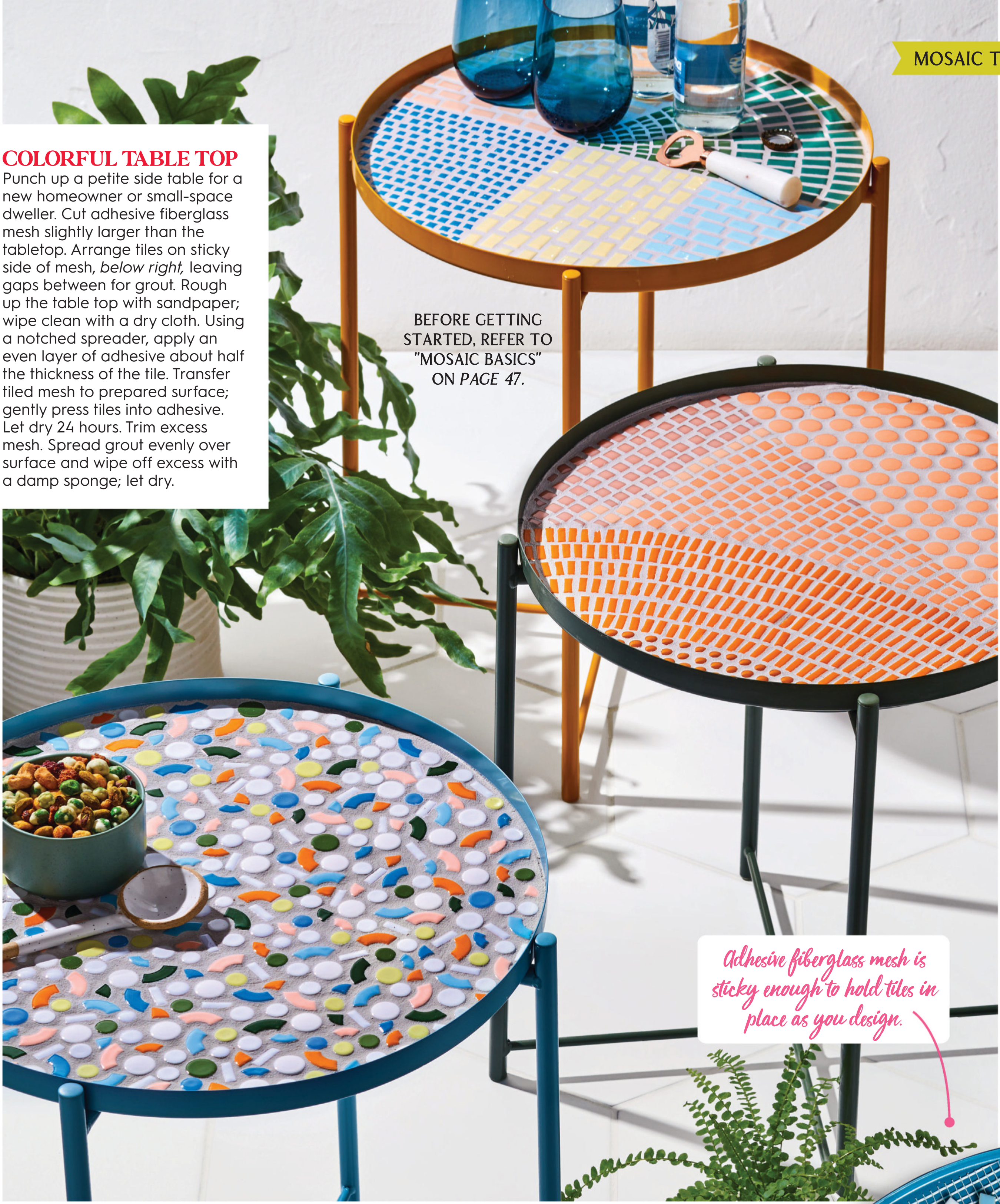
1. Size a photo on a computer to match the size of the key chain. (These are 1½x2".)
2. Print photo onto waterslide decal paper. (You might need to visit a print center, but most home inkjet printers should be able to print on this paper.)
3. Prep the surface of the wood key chain by sanding the wood then spraying a coat of polycrylic sealer on top; let dry.
4. Trim the print to fit the key chain. Set print in a shallow bowl of water 30 seconds. (Hold the edges down to keep them from curling and floating.)
5. Place the print on the wood key chain. Pull the backing off, leaving the transparent print in place, *above*. Position the photo as desired while it's still wet.
6. Smooth out any air bubbles. Let the piece dry completely.
7. To finish, spray on a couple coats of polycrylic sealer, letting dry completely between coats.

grout THIS WAY



PHOTOS: BLAINE MOATS; PRODUCER: KIM HUTCHISON

For an impressive present, use basic mosaic tiling techniques to add bright color and texture to a plain side table, plant pot, or picture frame.



COLORFUL TABLE TOP

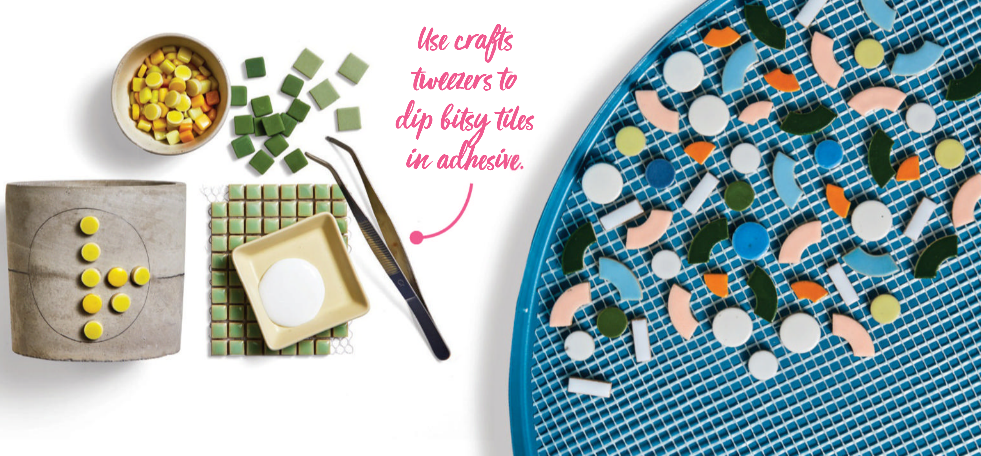
Punch up a petite side table for a new homeowner or small-space dweller. Cut adhesive fiberglass mesh slightly larger than the tabletop. Arrange tiles on sticky side of mesh, *below right,* leaving gaps between for grout. Rough up the table top with sandpaper; wipe clean with a dry cloth. Using a notched spreader, apply an even layer of adhesive about half the thickness of the tile. Transfer tiled mesh to prepared surface; gently press tiles into adhesive. Let dry 24 hours. Trim excess mesh. Spread grout evenly over surface and wipe off excess with a damp sponge; let dry.

BEFORE GETTING STARTED, REFER TO "MOSAIC BASICS" ON *PAGE 47.*

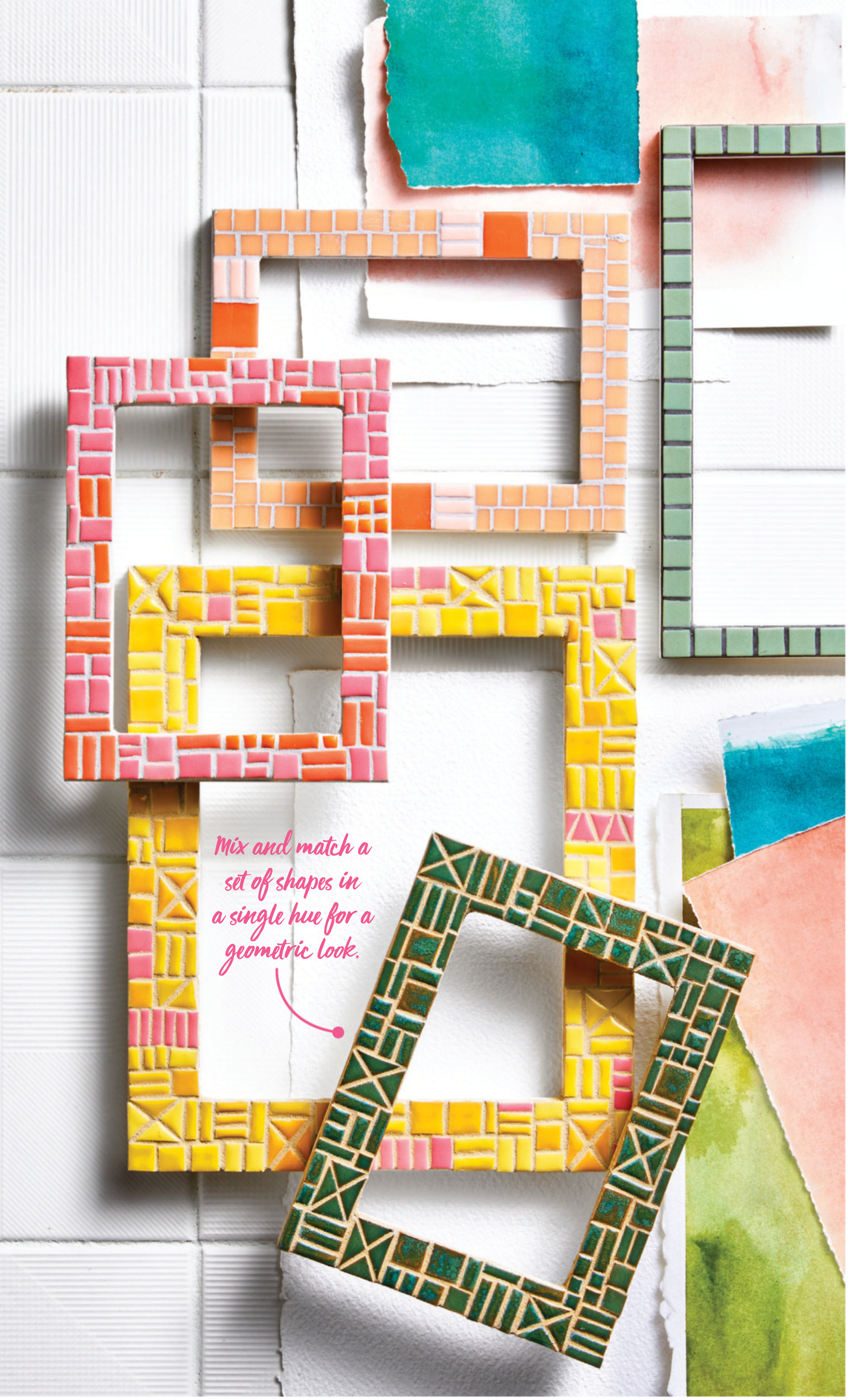
Adhesive fiberglass mesh is sticky enough to hold tiles in place as you design.

PERSONALIZED POTS

Pair a pretty planter, *opposite,* with a succulent for the plant-lover on your list. Lightly sand surface of pot with sandpaper and wipe clean. Draw a design on the pot in pencil, *right.* Apply adhesive to back of each tile and press onto pot. (Leave space between tiles for grout.) Let dry 24 hours, then spread grout over surface. While grout is wet, wipe tiles clean with a damp sponge. Let dry 24 hours before planting.



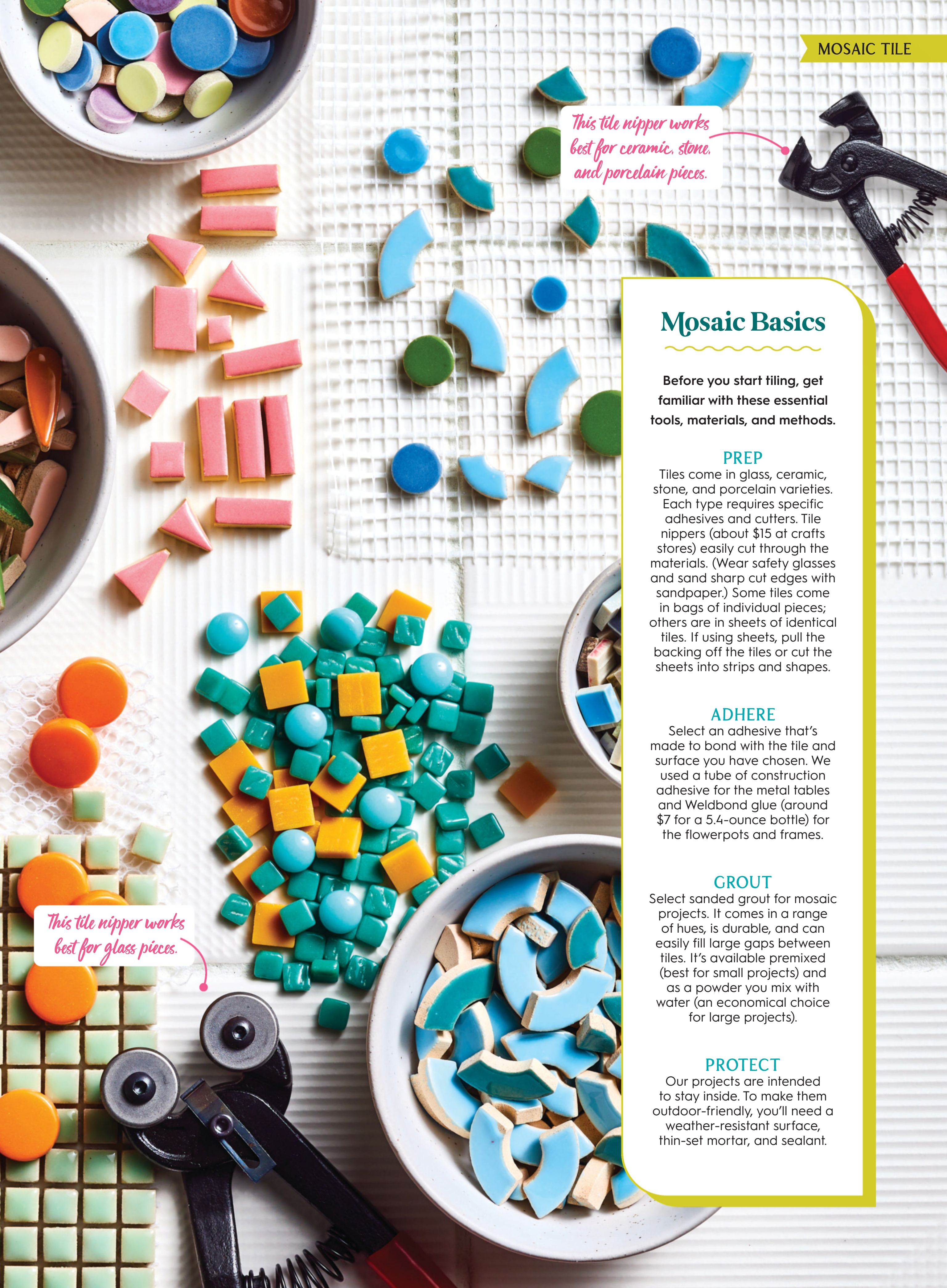
Use crafts tweezers to dip bitsy tiles in adhesive.



Mix and match a set of shapes in a single hue for a geometric look.

PHOTO-READY FRAMES

Place a favorite picture inside one of these tiled frames, *above*. (Ours are wood, but most materials work if you rough up the surface with sandpaper.) Arrange tiles in a design you like, leaving space for grout, *right*. Make it easier by choosing tiles that fit the frame width without cuts. Attach tiles with an adhesive made for frame material. Let dry 24 hours. Grout as described in the table or planter project, *page 45*.



This tile nipper works best for ceramic, stone, and porcelain pieces.

This tile nipper works best for glass pieces.

Mosaic Basics

Before you start tiling, get familiar with these essential tools, materials, and methods.

PREP

Tiles come in glass, ceramic, stone, and porcelain varieties. Each type requires specific adhesives and cutters. Tile nippers (about $15 at crafts stores) easily cut through the materials. (Wear safety glasses and sand sharp cut edges with sandpaper.) Some tiles come in bags of individual pieces; others are in sheets of identical tiles. If using sheets, pull the backing off the tiles or cut the sheets into strips and shapes.

ADHERE

Select an adhesive that's made to bond with the tile and surface you have chosen. We used a tube of construction adhesive for the metal tables and Weldbond glue (around $7 for a 5.4-ounce bottle) for the flowerpots and frames.

GROUT

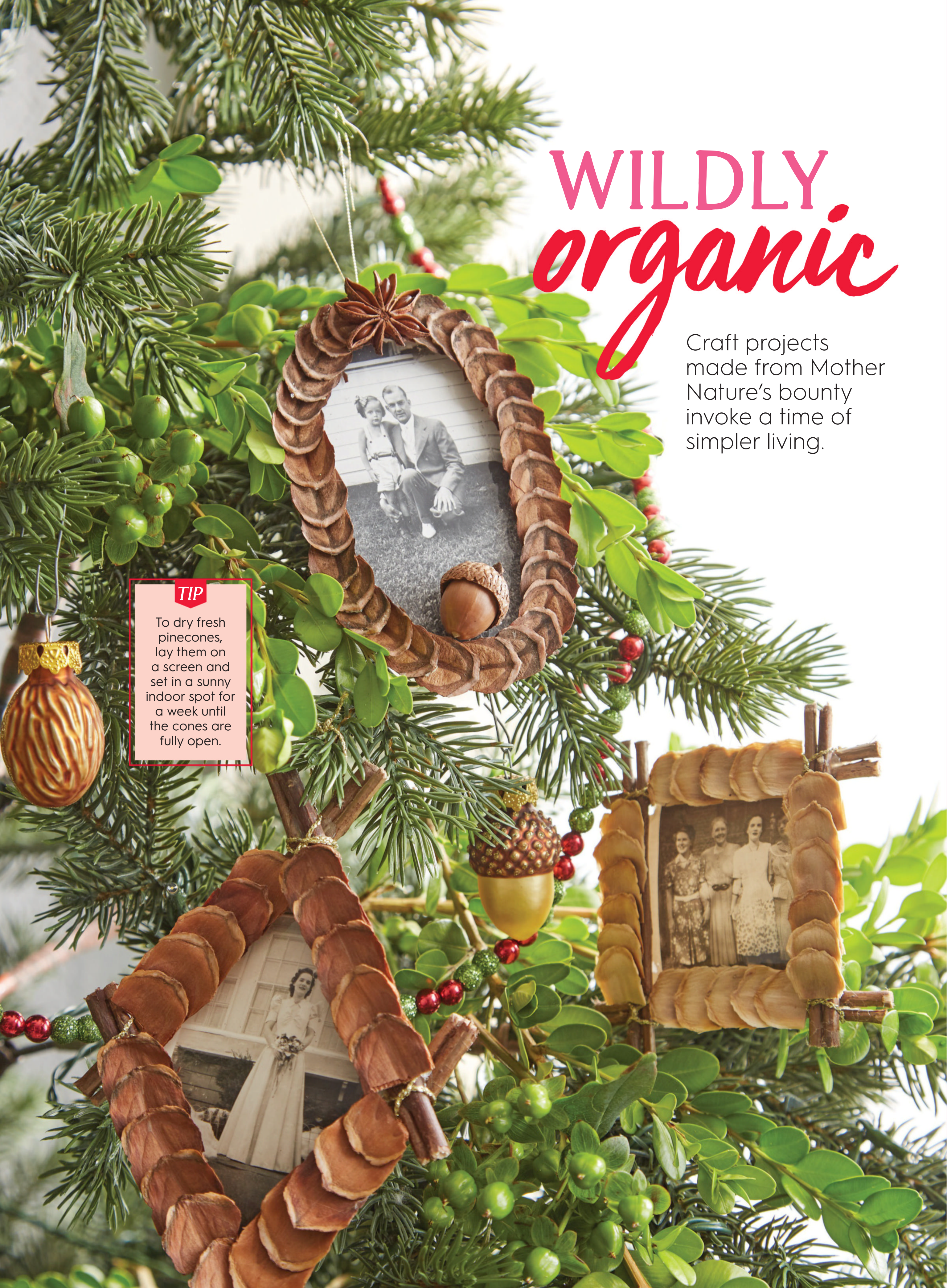
Select sanded grout for mosaic projects. It comes in a range of hues, is durable, and can easily fill large gaps between tiles. It's available premixed (best for small projects) and as a powder you mix with water (an economical choice for large projects).

PROTECT

Our projects are intended to stay inside. To make them outdoor-friendly, you'll need a weather-resistant surface, thin-set mortar, and sealant.

WILDLY organic

Craft projects made from Mother Nature's bounty invoke a time of simpler living.



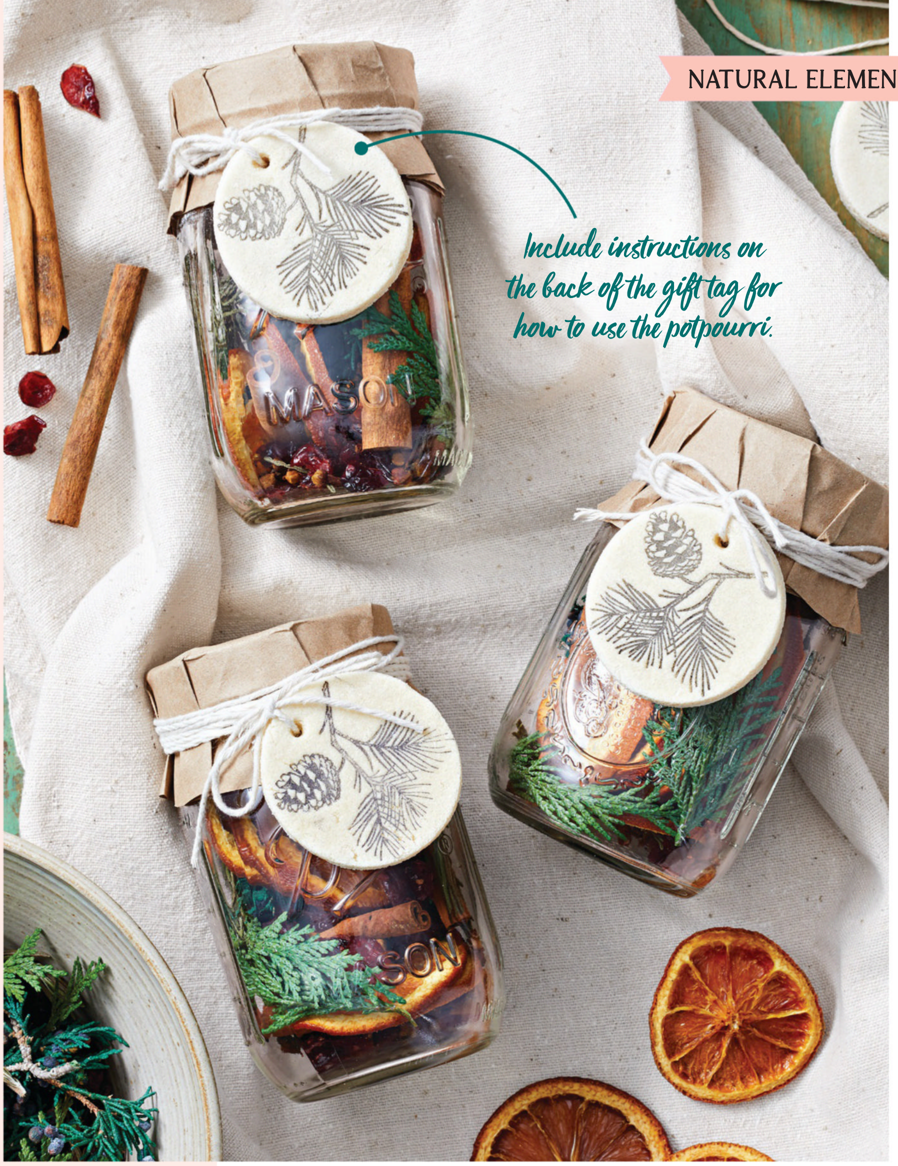
TIP

To dry fresh pinecones, lay them on a screen and set in a sunny indoor spot for a week until the cones are fully open.

STOVE-TOP POTPOURRI

Gift a jar of good cheer with fresh potpourri, *right*. Ours includes sprigs of juniper and cedar, cinnamon sticks, dried oranges and cranberries, and cloves. Top the jar with a paper covering and use kitchen string to tie on a gift tag.

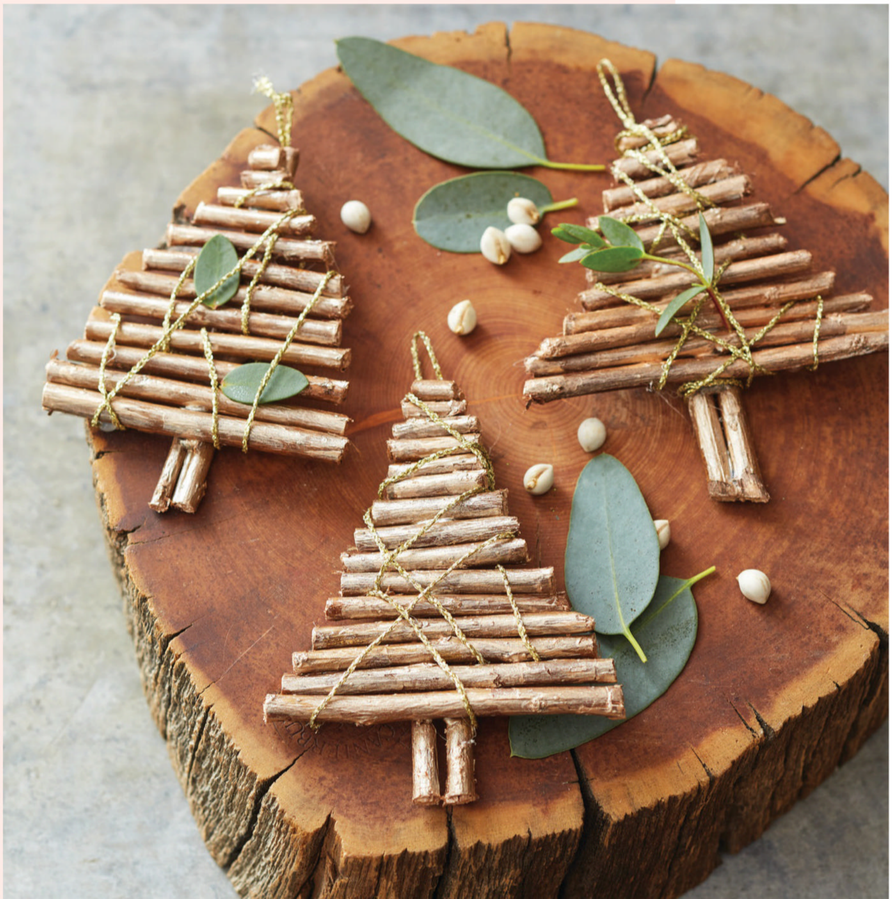
TO USE Open the jar and pour the contents into a pan of water. Place the pan on the stove over low heat and cover until the water simmers. Uncover and continue to simmer on low to fill the air with a sweet holiday scent.



Include instructions on the back of the gift tag for how to use the potpourri.

FORAGED FRAMES

Treasure favorite vintage photos in handmade pinecone frames, *opposite*. Cut cardboard into circles, squares, or diamonds. Cut copies of your photos to fit the frames and affix to the cardboard. Lash twigs with twine to form diamonds or squares and hot-glue onto the cardboard. Pull scales off dried pinecones (see drying tip) using needle-nose pliers and sort into groups of similar size and color. Hot-glue pinecone pieces around the edge of the cardboard and photo or onto the twigs in an overlapping fashion. Add other embellishments, if you like, such as acorns, dried berries, or star anise. Glue cord loops to the back to hang.



TIP

These ornaments can double as gift toppers. Secure each tree on a long piece of ribbon to wrap around a present or adorn a gift bag.

TANNENBAUM ORNAMENTS

Fashion mini Christmas trees, *left*, for friends to hang on their own trees. For each tree, hot-glue two 4- to 6-inch twigs together to create a tree trunk. Cut additional twigs in graduated lengths and hot-glue them horizontally to the trunk. Embellish by asymmetrically crisscrossing the twigs with gold twine. Knot the twine on the back of the tree and hot-glue in place. Form a loop from the same twine and glue to the top of the tree for hanging. For a little shimmer, spray lightly with gold paint; let dry.

PHOTOS: (FRAMES, TREES) KRITSADA, (JARS) JACOB FOX; PRODUCERS: (FRAMES, TREES) MATTHEW MEAD, (JARS) KIM HUTCHISON

CORNHUSK CRAFTS

This material may seem old-timey, but these place settings give it a modern spin. Use natural-color husks or dye your own, *opposite*. The ridged texture on the place mats, *left*, pairs well with the yarn tassels on the matching cornhusk napkin rings. Be creative—cornhusks are easy to manipulate into shapes once wet.

Cornhusk Place Mats

MATERIALS

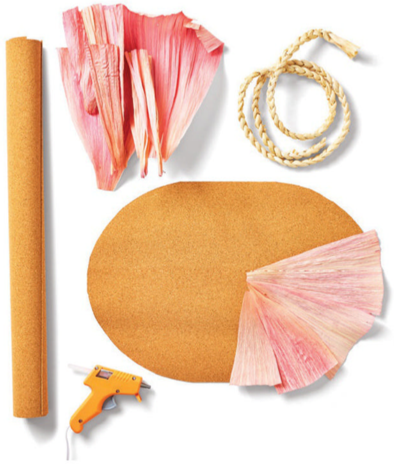
- **24 dyed cornhusks (see how-to, *opposite*)**
- **Iron**
- **Roll of corkboard**
- **Pencil**
- **Bowl (optional)**
- **Scissors**
- **Hot-glue gun**
- **Braided cornhusk trim (we found ours on Etsy)**

1. Spritz cornhusks with water to soften and gently flatten with iron on low heat.

2. Draw a 15"x20" rectangle on the cork with a pencil. To create rounded corners, place a bowl on top of the corners and trace bowl curve. Cut on lines with scissors and mark center of the cork oval lightly with a pencil.

3. Place a cornhusk on the cork with the smaller end touching the center mark and the wider end extending to the edge of the mat, *below*; hot-glue to the cork. Repeat, overlapping husks slightly until the cork mat is covered. Trim any excess cornhusk around the edge.

4. Measure and cut braided trim for the place mat edging; hot-glue around mat.



PHOTOS: JACOB FOX; PRODUCER: KIM HUTCHISON

Cornhusk Napkin Rings

As you work on the projects, spritz cornhusks with a little water to make them more pliable.

MATERIALS

- **5–6 dyed cornhusks (see how-to, *below*)**
- **Scissors**
- **Cardboard paper towel tube**
- **Hot-glue gun and glue sticks**
- **3 mm cotton macramé yarn**
- **Wide-tooth comb**

1. Cut cornhusks into strips thinner than ½" wide. Cut a 1"-wide section from the cardboard tube.

2. Spritz cornhusks with water to soften. Pick up two or three cornhusk strips and twist them together between your fingers, then twist tightly to create cording. Repeat until all strips are twisted into single cords.

3. Add a line of hot glue to the cardboard ring and place a piece of cording on top so the end of the cording is inside the ring, *right*. Wrap the cording around the tube, overlapping slightly, until the entire length of cording is wrapped around the ring. Secure the end of the cording inside the ring with a dab of hot glue. Repeat with the remaining cording until the ring is covered.

4. To make the tassel, wrap macramé yarn around the palm of your hand six or seven times. Cut the yarn from the skein and remove from your hand, keeping the yarn in a loop. Cut an 8" length of yarn and slip it through the center of the loop; tie a knot around the top of the loop. Lay the bundle of yarn on its side so threads are in a line (rather than the loop); do not cut loop yet.

5. For the tassel gathering knot, cut a 12" length of yarn and form a U shape about 2" long on one end of the yarn. Lay the U flat on the front of the bundle, with the curved end about ¾" below the knot.

6. Wrap the long tail of the U (the working yarn) tightly around the bundle, overlapping the middle of the U but keeping the top of the U and the end of the short tail exposed. Once you have about 2" of the working yarn left, slip it through the U loop at the top, then pull the short tail at the bottom down so it pulls the loop and working yarn under the wrapped section. Trim excess tails.

7. Cut the loops of yarn at the other end to create the tassel. Use a wide-tooth comb to brush the strand and trim as needed.

8. Attach the tassel to the ring using the tied yarn of the top of the tassel.

Dyed Cornhusks

MATERIALS

- **Vinyl tablecloth**
- **Newspaper or butcher paper**
- **Paper towels**
- **Two plastic containers (each about the size of a shoebox)**
- **Plastic or latex gloves**
- **Rit liquid fabric dye (find a guide at *ritdye.com* to achieve desired shade)**
- **Cornhusks (we found ours on Amazon)**
- **Tongs**

1. To protect your work surface, cover it with a vinyl tablecloth and add a layer of newspaper then paper towels on top.

2. Fill a plastic container with hot tap water. Wearing gloves, fill a second plastic container with approximately 6 cups of your hottest tap water and add 2 Tbsp. dye. *Note:* This formula can be adjusted depending on how dark or light you want your color to be. To test the color, dip a paper towel into the dye bath.

3. Immerse 6–8 cornhusks in the plain hot water container and let soak for a few minutes until thoroughly wet. Remove the husks from water with tongs and carefully squeeze out any excess water.

4. One at a time, submerge cornhusks into the dye bath. Move each husk around the bath with tongs and let soak for about 5 minutes. (You can leave in longer for a darker hue or shorter for a lighter tone.)

5. Once your desired color is achieved, remove the cornhusk from the dye bath with tongs and place on the covered work surface. Blot away excess dye with a paper towel. Repeat for as many husks and colors as desired. Let husks dry 24 hours.

pressed *to impress*

Transform strips of junk mail or newspaper into pretty stationery, hanging air fresheners, and useful papier-mâché works of art.

TIP

Homemade paper envelopes might not withstand the wear and tear of going through the post office. Be sure to tell your recipient to deliver these cards in person.

HAPPY MAIL
Everyone could use a pack of unique cards. Make your own paper (see *opposite*), then trace the envelope template (go to *BHG.com/HandmadeGifts*) onto the paper. Cut out and press with a bone folder on the seams. Fold and secure with double-stick tape. Pair with note cards and a roll of washi tape to seal. Pack in a small box to give.

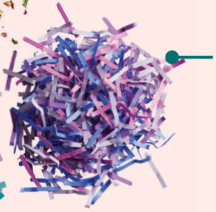
ADD A SPRAY BOTTLE SO YOUR RECIPIENT CAN SPRITZ THE TAGS ANYTIME.

FRAGRANT AIR FRESHENERS

Turn handmade paper into colorful air fresheners, *above*. First, make the paper (see *right*). Then trace around cookie cutters on the paper and cut out the shapes. Punch a hole in each and add cording. Fill a small spray bottle with about 3 ounces of witch hazel solution; add 40 to 60 drops of essential oils of your choosing. Generously spray paper and let dry. Gift them for hanging.

Paper Add-Ins

BOTANICALS Add dried florals or seeds to pulp. Or press them on as the paper sheet dries to be flower-forward.



COLORED PAPER Create a confetti look by mixing in shredded cardstock in different sizes and colors.

GLITTER Make your paper shimmer and shine by introducing glitter to the pulp.

PAINT Squirt acrylic paint into your paper pulp and blend thoroughly.

PHOTOS: CARSON DOWNING; PRODUCER: KIM HUTCHISON

Handmade Paper

MATERIALS

- Vinyl window screening
- 2 same-size wood frames with flat sides
- Staple gun
- Paper shredder
- Junk mail or newspaper
- Blender
- Extra-large rubber bands
- Plastic tub big enough for frames
- Small plastic tub
- Sponge
- Felt sheets

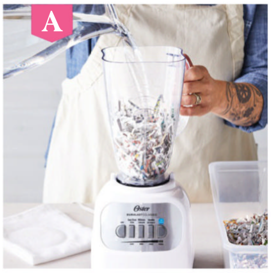
1. Cut screening approximately 1 inch larger than frames. Lay screen over the flat side of one frame. Wrap screen around frame edges and staple. Cut an additional screen piece approximately the frame size; set aside for Step 4.

2. Shred junk mail and place a handful into a blender (use one that's dedicated to crafting); cover with water and let soak 15 minutes (A). Blend until the paper mixture is the consistency of a smoothie (B). This is the pulp. If using add-ins, *below left*, mix them in now.

3. Stack the frames, placing the deckle (the screenless frame) on top, screen side up; secure by wrapping a rubber band around each end. Fill the large tub with water; submerge the frames in the water. Pour pulp on top of the top frame; evenly disperse and press down with your hand. Lift the frames out of the water and allow to drain.

4. Set the frames atop the smaller tub. Remove the rubber bands and deckle. Place the extra screen piece over the pulp area to keep the sponge from pulling up pulp as you gently dab the screen to remove excess water (C).

5. Remove the loose screen and transfer the paper sheet onto the felt sheet by flipping the frame over (D). Remove the screen frame. Allow to dry.



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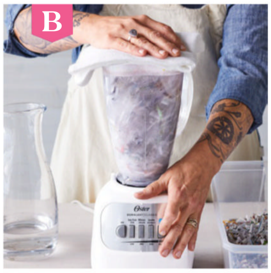

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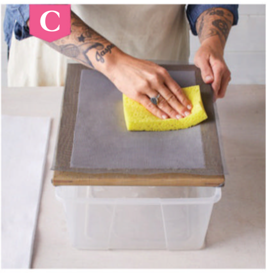

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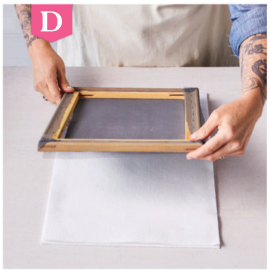

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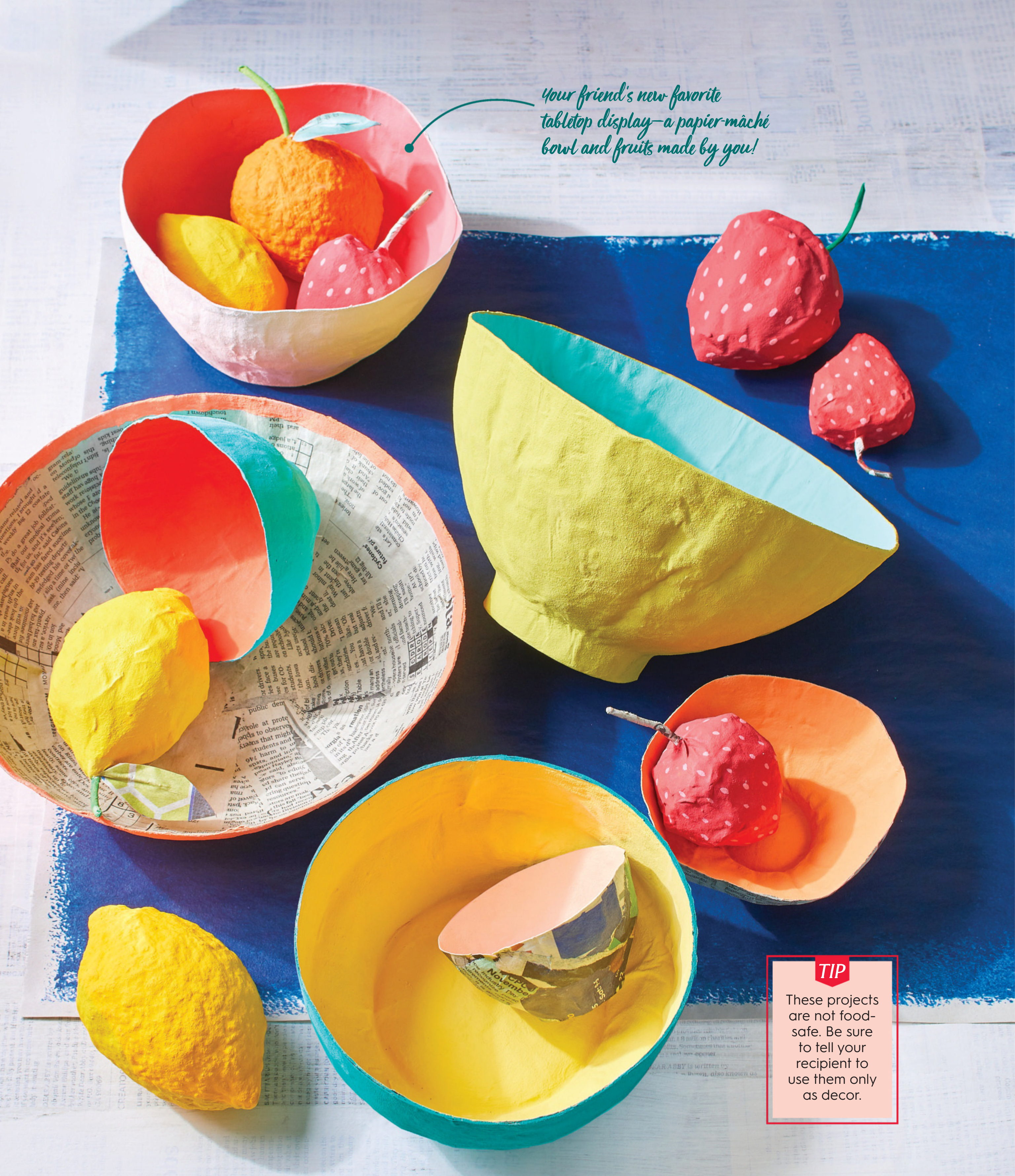


Your friend's new favorite tabletop display—a papier-mâché bowl and fruits made by you!

TIP

These projects are not food-safe. Be sure to tell your recipient to use them only as decor.

ADORA-BOWL WARES

Give keys, jewelry, or our papier-mâché fruit a colorful place to rest. To make a papier-mâché bowl, cover an upside-down plastic bowl with plastic wrap or inflate a balloon and place it in the bowl. Follow the "Papier-Mâché Method," *opposite,* to build the bowl structure. Once dry, gently remove the structure off the bowl or pop and extract the balloon. For a foot on the bowl, tape a strip of thin cardboard to form a ring, hot-glue in place, and seal edges and seams with masking tape; repeat applying papier-mâché for three to four layers to cover the foot. Trim the top edge of the bowl to make it even. Apply a base coat and chalk-finish paint (see instructions, *opposite*) as desired. Consider leaving some areas of the bowl unpainted to reveal the newspaper.

TIP

If you need a gluten-free paste option, try Elmer's Art Paste, available on Amazon and in crafts stores.

CUTE FRUITS

These bowl fillers, *above*, look almost good enough to eat. Crumple newspaper and wrap with masking tape to form a fruit shape. Poke florists wire into the fruit for a stem. Follow the "Papier-Mâché Method," *above*, to cover fruit. If desired, apply a layer of paper clay (see instructions, *above right*) with your fingers for a dimpled appearance (this looks especially good on oranges and lemons); let dry. Cut leaf shapes from newspaper. Paste four to five layers together and wrap around florists wire; let dry. Prime and paint with chalk-finish paint (see instructions, *right*), letting dry between coats. Poke the leaf wire into the fruit and secure with hot glue.

Papier-Mâché Method

MATERIALS

- **Newspaper**
- **1 recipe Papier-Mâché Paste (see *below*)**
- **Large bowl**

1. Tear newspaper into ½"-wide or 1"-wide strips.

2. Pour paste into a large bowl.

3. One at a time, coat each strip with the paste, sliding it between your fingers or against the side of the bowl to remove excess. Apply the strips vertically, covering the structure completely. Then apply strips horizontally, covering the structure completely. Continue this process to make three to four total layers; let dry overnight.

4. Repeat Step 3 once; let dry overnight.

Papier-Mâché Paste

MATERIALS

- **2½ cups cold water**
- **1 Tbsp. salt**
- **Saucepan**
- **Medium bowl**
- **Whisk**
- **½ cup flour**

1. Heat 2 cups of the water and the salt in a saucepan on medium.

2. In the bowl whisk flour with remaining ½ cup water until lump-free; add to hot water in saucepan. Boil gently, stirring, for 2 to 3 minutes, until the mixture thickens to a puddinglike consistency. Cool before using the paste.

Paper Clay

MATERIALS

- **4 cups shredded paper**
- **Hot water**
- **Large bowl**
- **Old blender**
- **Strainer**
- **½ cup Papier-Mâché Paste (see recipe, *below left*)**

1. Soak shredded paper in hot water; set out overnight.

2. Blend mixture in an old blender (one you don't use for food), then use a strainer to drain most of the water.

3. Stir in Papier-Mâché Paste. For a textured appearance on your project (used on the orange, *below*), use your fingers to apply a thin layer of paper clay to the item.

Chalk-Finish Paint

MATERIALS

- **2 oz. colored crafts paint**
- **2 Tbsp. baking soda**
- **1 Tbsp. cornstarch**
- **Small bowls**
- **Water**

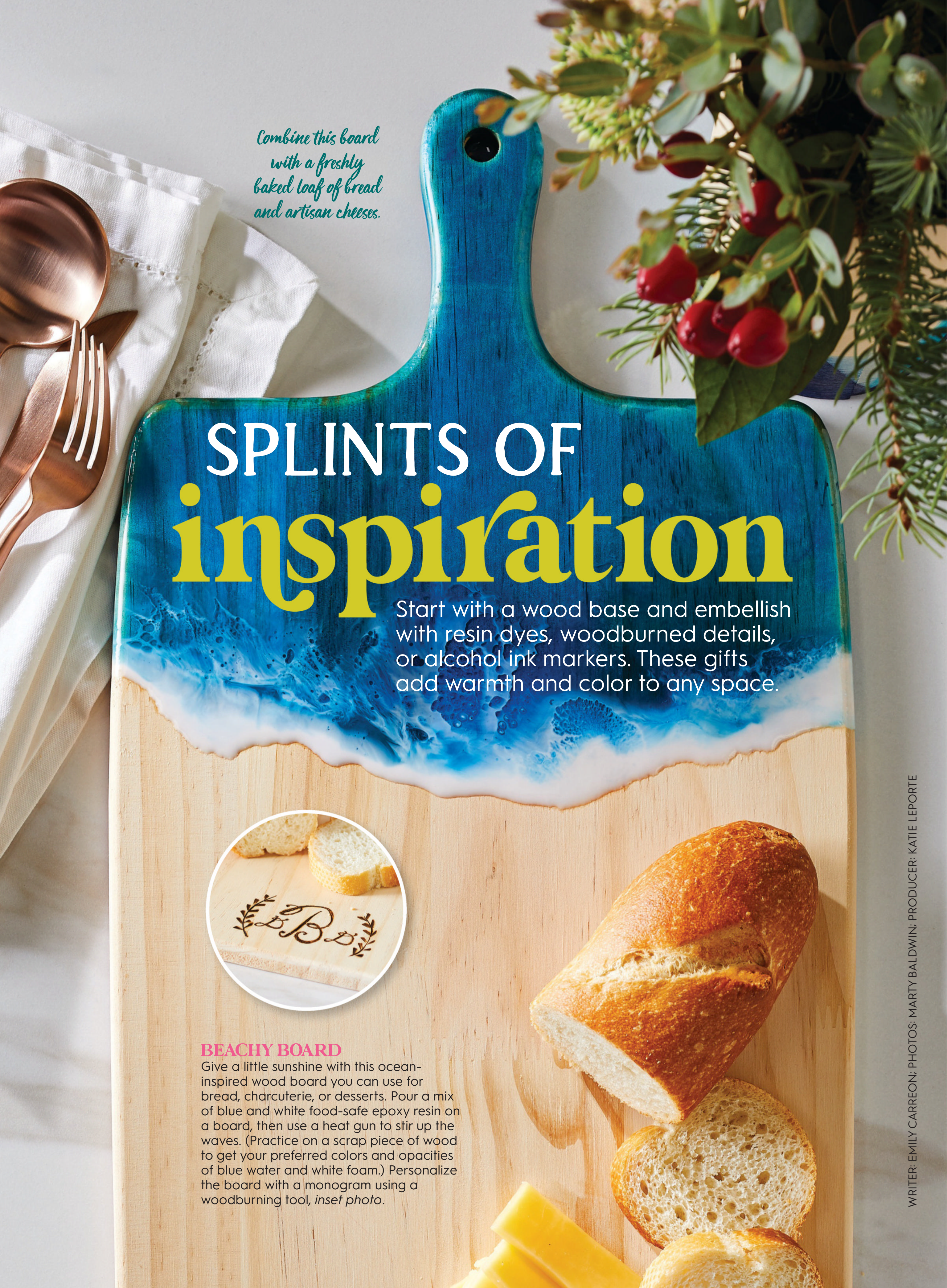
1. For each desired color, combine crafts paint, baking soda, and cornstarch in separate bowls.

2. Thin with a little water until smooth.

TO APPLY Paint your dry piece with primer or white crafts paint; let dry. Apply two coats of chalk-finish paint, allowing to dry between coats.

TIP

Be patient! Let your pieces dry overnight after applying every four paper and paste layers to avoid warping and mildew.



Combine this board with a freshly baked loaf of bread and artisan cheeses.

SPLINTS OF inspiration

Start with a wood base and embellish with resin dyes, woodburned details, or alcohol ink markers. These gifts add warmth and color to any space.

BEACHY BOARD

Give a little sunshine with this ocean-inspired wood board you can use for bread, charcuterie, or desserts. Pour a mix of blue and white food-safe epoxy resin on a board, then use a heat gun to stir up the waves. (Practice on a scrap piece of wood to get your preferred colors and opacities of blue water and white foam.) Personalize the board with a monogram using a woodburning tool, *inset photo*.

WRITER: EMILY CARREON; PHOTOS: MARTY BALDWIN; PRODUCER: KATIE LEPORTE

Woodburning Basics

A centuries-old art with roots in pyrography (a reference to *pyro*, the Greek word for fire), today's woodburning relies on user-friendly tools. Use these tips to add this skill to your crafting repertoire.

TOOLS

Woodburning tools come in two main types: solid-point burners and wire-nib burners. Solid-point tools are less expensive but are slow to heat and cool. Wire-nib tools heat and cool quickly and are easier to maneuver, but they cost more.

- Choose a tool with heat control settings, a comfy grip, and a stand.
- Keep pliers on hand to carefully remove hot tips and secure cool tips to a hot tool. Keep a heat-resistant dish nearby to place hot tips.
- Shop for a variety of tips, including letters, numbers, shapes, and symbols.
- Keep tips clean of carbon residue as you work by periodically brushing them lightly over a damp sponge or wire mesh. Once cooled, clean tips gently using honing paper or a leather strap. Store them in the case they came in.

TECHNIQUE

Practice, practice, practice. Get familiar with your burning tool by using its various tips to make designs.

- Choose soft light-color wood with little or no grain (also experiment with cork, leather, paper, or gourds).
- Burn with the grain of the wood when possible for less resistance.
- Light pressure works best to let the hot tip do the work and will result in fewer errors.
- Strive to complete continuous lines rather than starting and stopping.
- For organic shapes or when writing, use a round or ball tip, which allows more freedom and fluidity when changing directions.
- Gently blow toward the tip as you burn to avoid overburning areas.
- Some smoke is to be expected, but lower the heat if it's excessive.

SAFETY

Woodburning tools become very hot. Use caution, supervise kids, and never leave the tool unattended.

- When the tool is hot, set it on a silicone mat. Use tape to secure the tool stand to your work surface so it doesn't topple.
- Work in a well-ventilated area—burning wood can create unhealthy fumes.
- Burn only natural, untreated surfaces. Paints, sealants, and other finishes release chemical toxins when burned.

Beachy Board

MATERIALS

- **Plastic tablecloth**
- **Painters or masking tape**
- **Blank cutting board**
- **Rubber gloves**
- **Food-safe epoxy resin and hardener kit (we used Teexpert brand)**
- **Plastic cups**
- **Assorted colors food-safe epoxy resin dye (we used Let's Resin brand): white, different shades of blue**
- **Wood stir sticks**
- **Paint triangles**
- **Heat gun or hair dryer**
- **Medium sandpaper**
- **Food-safe sealer wax (we used Walrus Oil Wood Wax for Cutting Boards)**

1. Cover your work area with a plastic tablecloth. Apply tape around the edge on the backside of a cutting board, *below right*. (This will protect the board from drips and staining.)

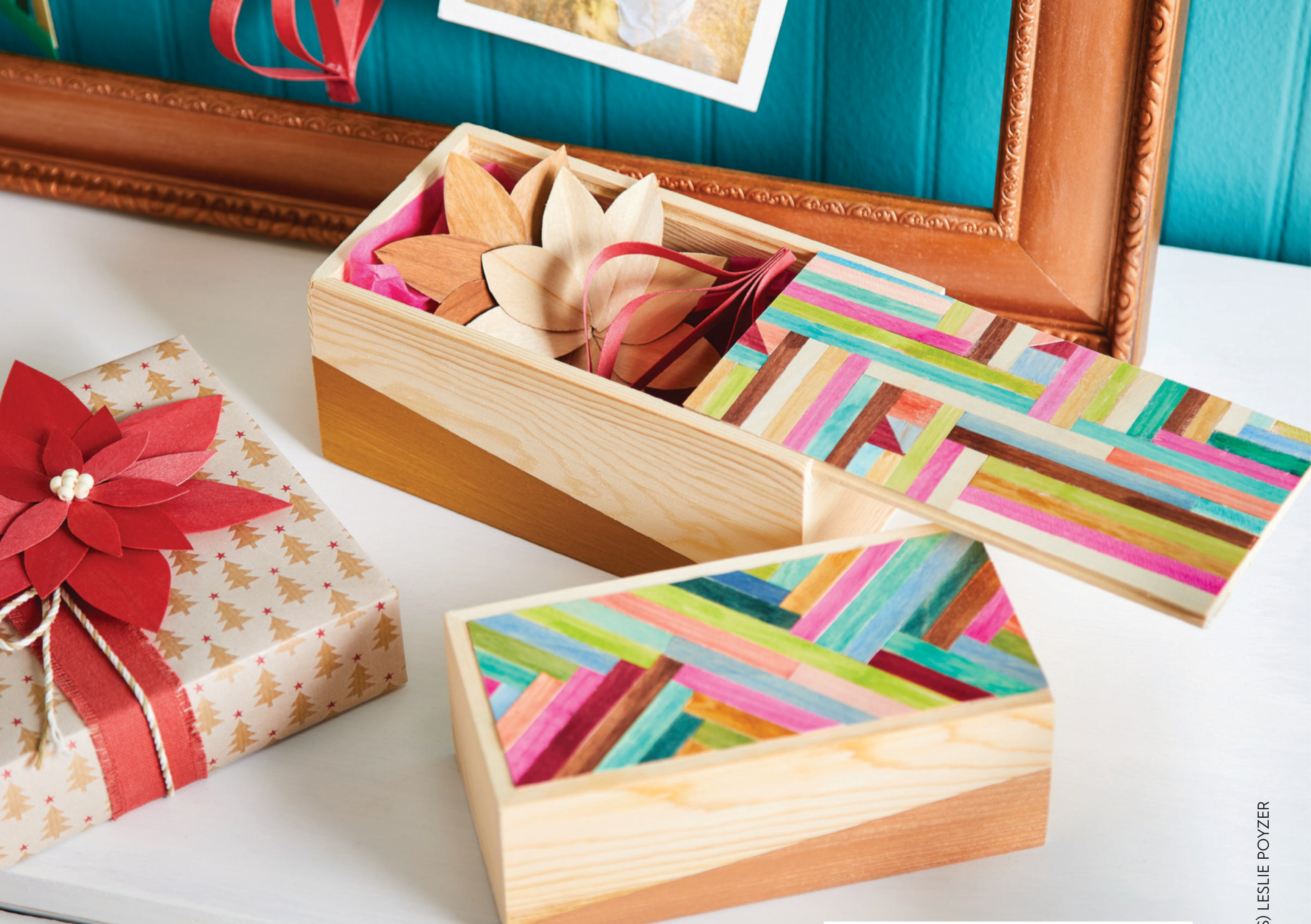
2. Wearing rubber gloves, mix resin and hardener according to the kit instructions. To mix different colors, pour equal amounts of epoxy and white and various shades of blue into separate cups. (We used three shades of blue.)

3. Using a wood stir stick, pour each of the blue dye mixes over the handle and top third of the cutting board in an organic curving line. Scrape excess epoxy off the sides and set the board on paint triangles. Using another stir stick, pour some of the white epoxy along the blue curving edge.

4. Using a heat gun, carefully blow the white color around. The heat should create lacy pockets of white to look like sea foam and waves. Work quickly—the epoxy begins to harden after about 15 minutes.

5. Allow the epoxy to harden overnight. Remove tape and sand any extra epoxy stuck to the sides or back of the board.

6. Apply sealer wax over the wood area to make the board food-safe and help protect it from stains.



RAINBOW MARQUETRY BOX

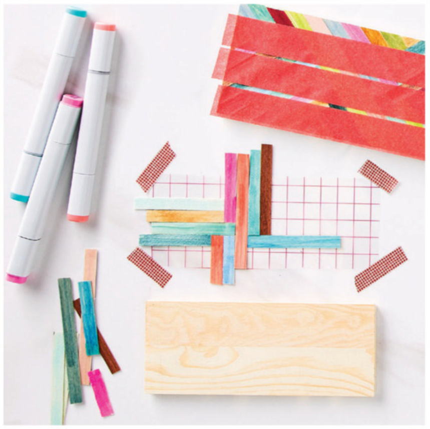
No wrapping paper needed here! Personalize a store-bought wood gift box with bright strips of wood veneer, *above*. Color the strips with alcohol ink markers, which are more saturated than regular markers, and arrange in a decorative pattern or design.

TIP

Add some flair to the sides of the box. Section off on a diagonal using painters tape, then brush on metallic crafts paint. Let dry before removing tape.

MATERIALS

- **Maple veneer sheets**
- **Alcohol ink markers**
- **Sticky grid paper sheets**
- **Blank wood box with slide lid**
- **Painters tape**
- **Wood glue**
- **Cutting mat**
- **Crafts knife**



1. Cut maple veneer sheets into ½" strips of varying lengths. Add color to each strip with alcohol ink markers.

2. Cut a piece of sticky grid paper to the size of the top of your box. Place the paper, sticky side up, on your work surface and tape down the corners, *above right*.

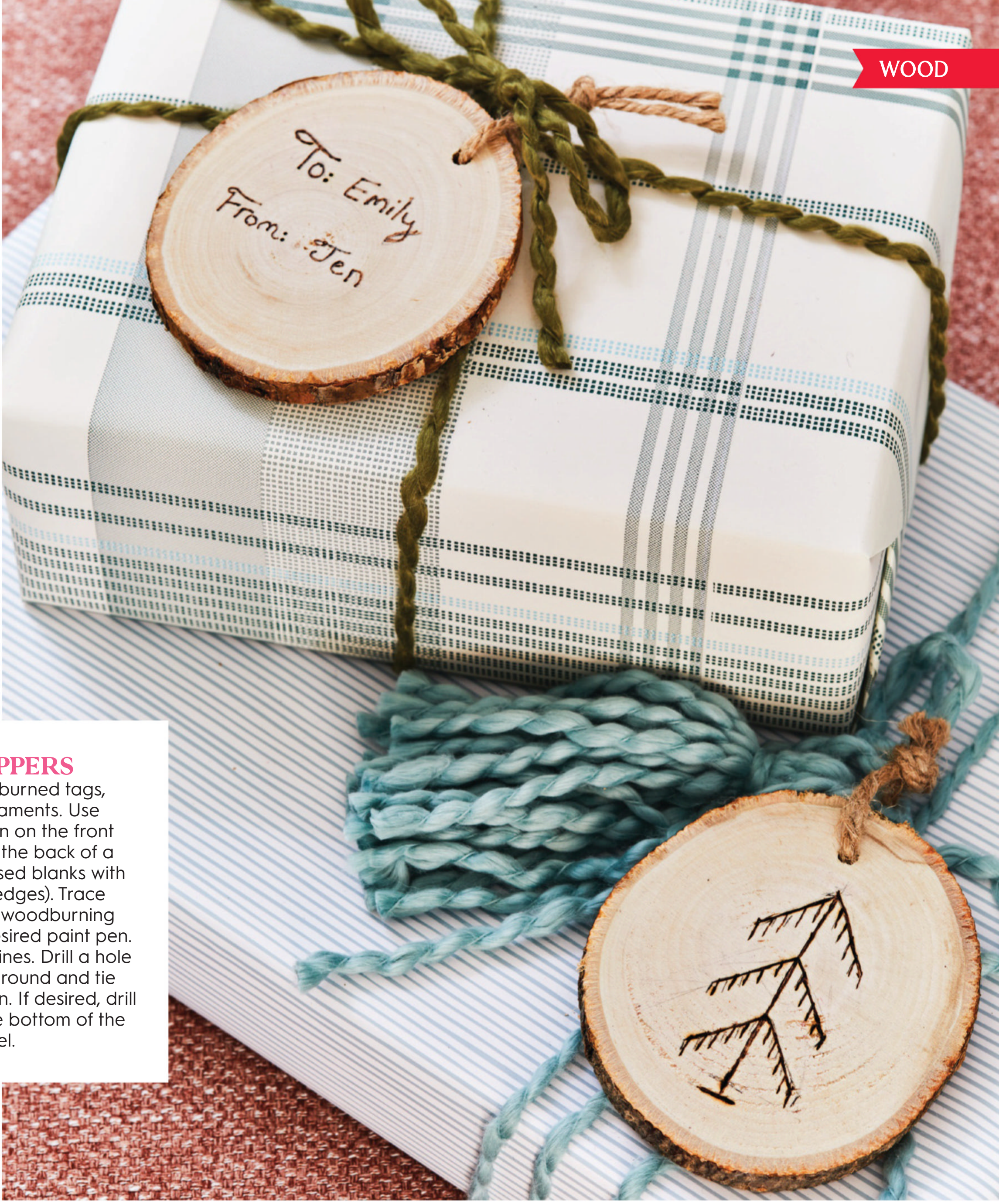
3. Arrange the veneer strips, colored side up, on the sticky paper until it's filled in, using the grid as a guide for placement.

4. Once your marquetry design is filled in, add strips of painters tape horizontally across the design.

5. Coat the top of the box lid with a thin layer of wood glue. Carefully remove the sticky grid paper backing from the design and place the strips on top of the box; let dry.

6. Remove the painters tape from the strips. Turn the box lid upside down on a cutting mat. Use a crafts knife to trim the edges of any overhanging strips.

PHOTOS: (BOX) MARTY BALDWIN, (TAGS) JASON DONNELLY; PRODUCERS: (BOX) KATIE LEPORTE, (TAGS) LESLIE POYZER



SINGED GIFT TOPPERS

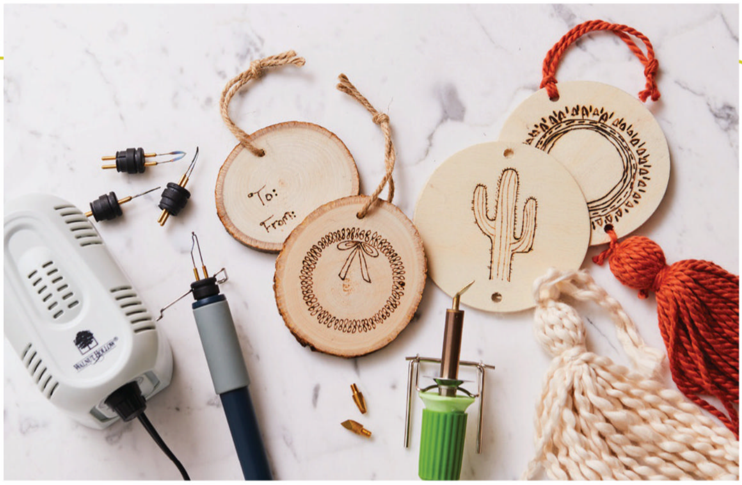
These customized woodburned tags, *right,* can double as ornaments. Use a pencil to draw a design on the front and desired wording on the back of a small wood round (we used blanks with unfinished and finished edges). Trace over all the lines using a woodburning tool, *below right,* and desired paint pen. Erase any visible pencil lines. Drill a hole through the top of each round and tie to gifts with twine or yarn. If desired, drill an additional hole at the bottom of the round and attach a tassel.

Decorate It

BRING IN TEXTURE To give unfinished tags the look of bark, use a burning tool to burnish the edges.

EXPERIMENT WITH COLOR After burning designs on your tags, use watercolors or fine-tip paint pens to embellish the backgrounds or add borders.

ADD SOFTNESS Tie a length of twine on the ornament for a hanger, then attach to a gift box or bag using colorful yarn in a thicker weight.

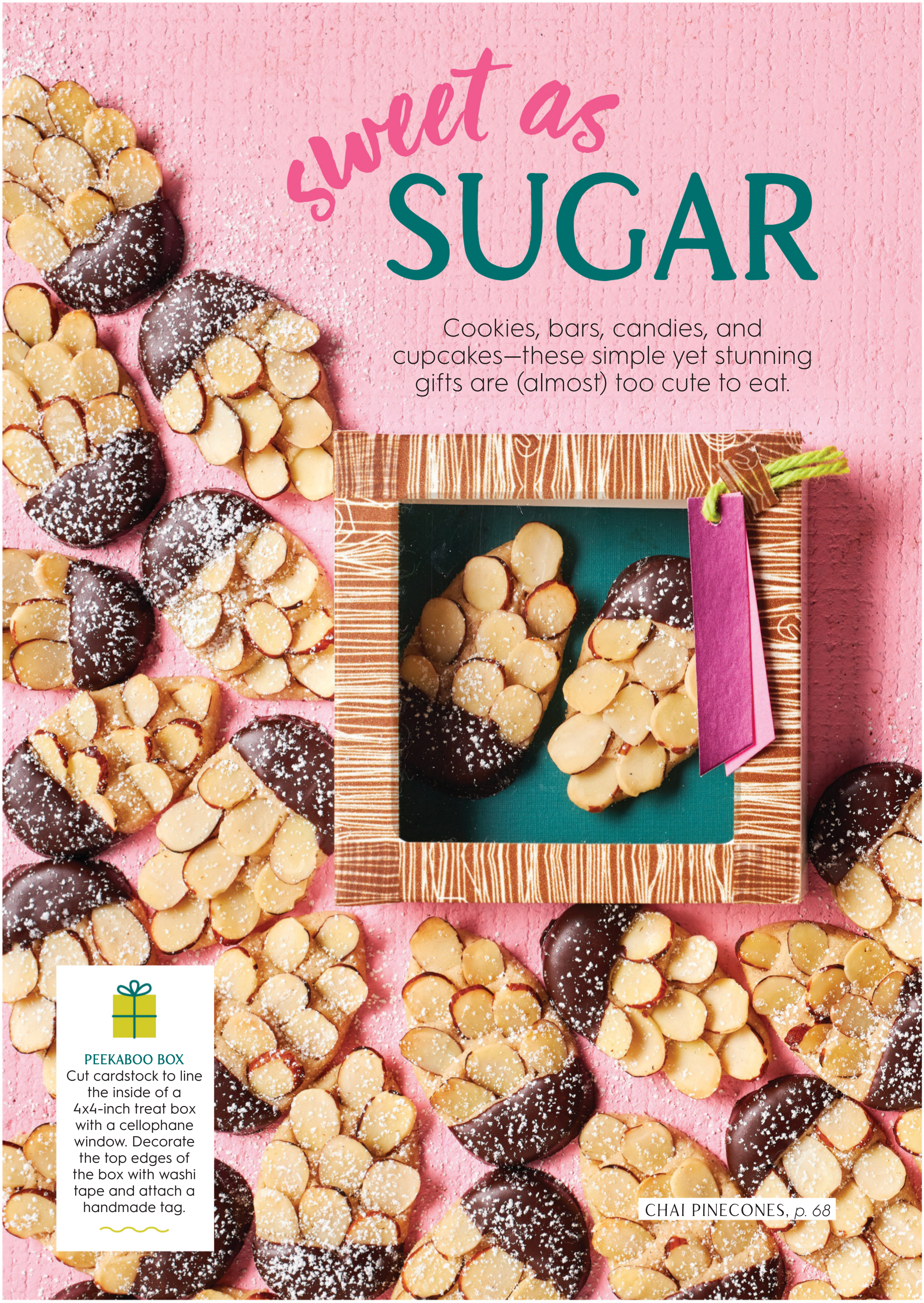


Gifts to Bake

Homemade food gifts are a reminder of what the season is all about: love, sharing, and a bit of indulgence (even for your pets). Make your gifts extra special with easy handcrafted packages that showcase your creations.

sweet as SUGAR

Cookies, bars, candies, and cupcakes—these simple yet stunning gifts are (almost) too cute to eat.



PEEKABOO BOX
Cut cardstock to line the inside of a 4x4-inch treat box with a cellophane window. Decorate the top edges of the box with washi tape and attach a handmade tag.

CHAI PINECONES, *p. 68*

PHOTO: ADAM ALBRIGHT

Lime Sugar Bars

PREP 20 minutes
BAKE 20 minutes at 350°F

½ cup butter, softened
½ cup shortening
1 Tbsp. lime zest
1¾ cups granulated sugar
1½ tsp. baking powder
½ tsp. salt
3 eggs
3 Tbsp. lime juice
1 tsp. vanilla
3 cups all-purpose flour
1 recipe Lime Glaze *(below)*

1. Preheat oven to 350°F. Line a 15x10-inch baking pan with foil, extending foil over pan edges.
2. In a large bowl beat butter and shortening with a mixer on medium 30 seconds. Add next four ingredients (through salt). Beat until light and fluffy, scraping bowl. Beat in eggs, lime juice, and vanilla until combined. Beat in flour. Spread batter into prepared pan. Bake until top is light brown, 20 to 25 minutes. Cool slightly in pan on a wire rack.
3. Spread Lime Glaze over uncut bars while warm. If you like, sprinkle with *colored sugar*. Cool completely. Using foil, lift from pan; cut into bars. **Makes 50 bars.**

LIME GLAZE In a bowl stir together 1½ cups powdered sugar, 1 tsp. lime zest, and 4 tsp. lime juice. Stir in enough additional lime juice to reach a thin glazing consistency.

TO STORE Store in an airtight container at room temperature up to 3 days or freeze (unglazed) up to 3 months.

PER BAR *108 cal, 4 g fat (2 g sat fat), 16 mg chol, 59 mg sodium, 17 g carb, 0 g fiber, 11 g sugars, 1 g pro.*

PILLOW PACK

Slide bars into a pillow box with a window. Wrap with ribbon and secure with double-stick tape. Cut a cardstock tag; add words with a paint pen. Attach to the box with a mini clothespin.

Coconut-Cherry-Chocolate Oatmeal Cookies

PREP 30 minutes
BAKE 10 minutes per batch at 350°F

- ½ **cup butter, softened**
- 1 **cup packed brown sugar**
- ⅔ **cup granulated sugar**
- 2 **tsp. ground cinnamon**
- 1 **tsp. baking soda**
- ¼ **tsp. salt**
- 2 **eggs**
- 2 **tsp. vanilla**
- 1½ **cups all-purpose flour**
- 1½ **cups rolled oats**
- 1 **cup flaked coconut**
- 4 **oz. dark chocolate, finely chopped**
- ½ **cup snipped dried cherries or cranberries**
- ½ **cup chopped walnuts, toasted (tip, *below right*)**

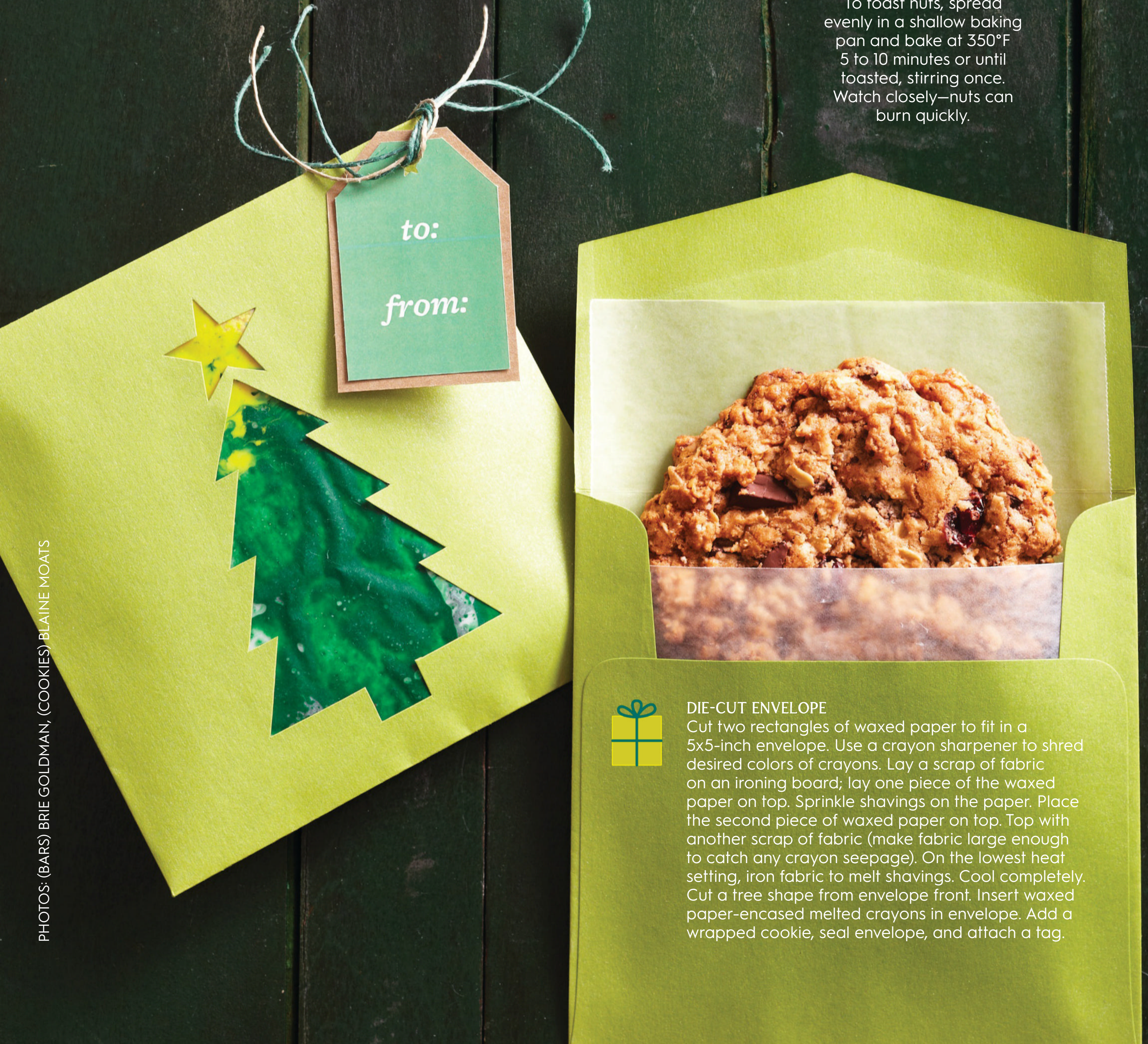
1. Preheat oven to 350°F. In a medium bowl beat butter with a mixer on medium 30 seconds. Add the next five ingredients (through salt). Beat until combined, scraping bowl occasionally. Beat in eggs and vanilla until combined. Beat in flour just until combined. Stir in the remaining ingredients (dough may be a little crumbly).
2. Drop dough by a ⅓-cup measure onto an ungreased cookie sheet. Press the dough mounds into 3½-inch-wide mounds, leaving about 3 inches between each one. Bake about 10 minutes or just until edges are lightly browned and set. Cool on cookie sheet 3 minutes. Transfer to a wire rack; cool completely. **Makes 16 cookies.**

TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 3 months.

PER COOKIE *353 cal, 15 g fat (8 g sat fat), 39 mg chol, 196 mg sodium, 52 g carb, 3 g fiber, 30 g sugars, 6 g pro.*

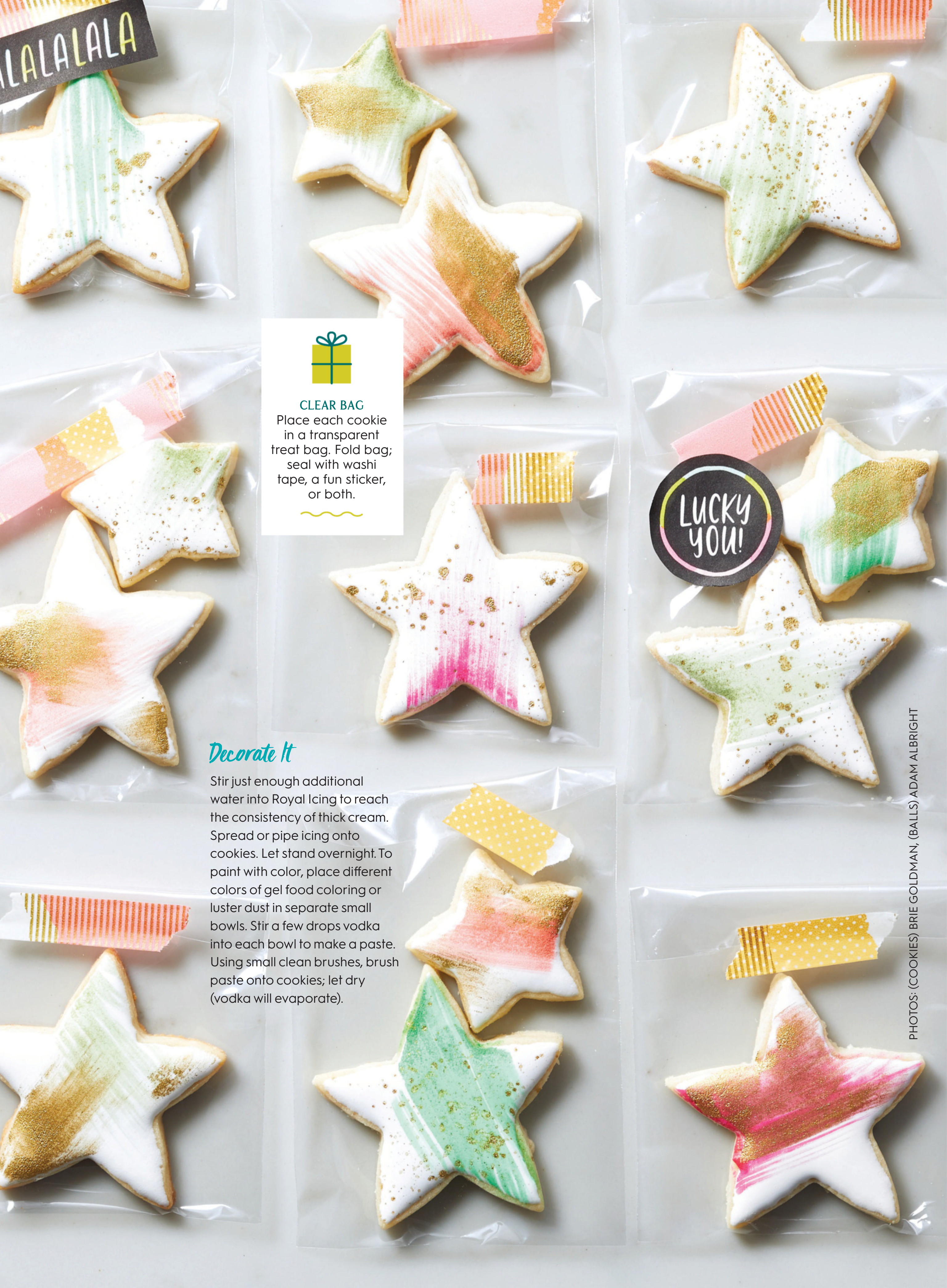
Roasty Toasty

To toast nuts, spread evenly in a shallow baking pan and bake at 350°F 5 to 10 minutes or until toasted, stirring once. Watch closely—nuts can burn quickly.



DIE-CUT ENVELOPE
Cut two rectangles of waxed paper to fit in a 5x5-inch envelope. Use a crayon sharpener to shred desired colors of crayons. Lay a scrap of fabric on an ironing board; lay one piece of the waxed paper on top. Sprinkle shavings on the paper. Place the second piece of waxed paper on top. Top with another scrap of fabric (make fabric large enough to catch any crayon seepage). On the lowest heat setting, iron fabric to melt shavings. Cool completely. Cut a tree shape from envelope front. Insert waxed paper-encased melted crayons in envelope. Add a wrapped cookie, seal envelope, and attach a tag.

PHOTOS: (BARS) BRIE GOLDMAN, (COOKIES) BLAINE MOATS



CLEAR BAG
Place each cookie in a transparent treat bag. Fold bag; seal with washi tape, a fun sticker, or both.

Decorate It

Stir just enough additional water into Royal Icing to reach the consistency of thick cream. Spread or pipe icing onto cookies. Let stand overnight. To paint with color, place different colors of gel food coloring or luster dust in separate small bowls. Stir a few drops vodka into each bowl to make a paste. Using small clean brushes, brush paste onto cookies; let dry (vodka will evaporate).

PHOTOS: (COOKIES) BRIE GOLDMAN, (BALLS) ADAM ALBRIGHT

Almond Cookie Cutouts

PREP 40 minutes **CHILL** 2 hours
BAKE 8 minutes per batch at 350°F

- **¾ cup slivered almonds, toasted (tip, *p. 63*)**
- **2¼ cups all-purpose flour**
- **¼ tsp. salt**
- **1 cup butter, softened**
- **¾ cup granulated sugar**
- **1 egg**
- **1 tsp. vanilla**
- **½ tsp. finely shredded lemon zest**
- **¼ tsp. almond extract (optional)**
- **1 recipe Royal Icing *(below)***

1. In a food processor pulse toasted almonds with on-off turns until finely ground. In a small bowl combine the ground almonds, flour, and salt.

2. In a large bowl beat butter and granulated sugar with a mixer on medium until light and fluffy. Add egg, vanilla, lemon zest, and if desired, almond extract. Beat until combined, scraping bowl. Beat in flour mixture. Divide dough in half. Cover; chill 2 hours or until easy to handle.

3. Preheat oven to 350°F. On a lightly floured surface, roll half the dough at a time to ¼ inch thick. Using 2½- to 3-inch cutters, cut dough into shapes. Reroll scraps. Place cutouts 1 inch apart on an ungreased cookie sheet.

4. Bake until edges are light brown and centers are set, 8 to 12 minutes. Cool on cookie sheet 1 minute. Transfer to a wire rack; cool completely. Decorate with Royal Icing (tip, *opposite*). **Makes 22 cookies.**

ROYAL ICING In a large bowl stir together 4 cups powdered sugar, 3 Tbsp. meringue powder, and ½ tsp. cream of tartar. Beat with a mixer on low until combined. Beat on high until icing is very stiff, 7 to 10 minutes. If needed, beat in additional water to reach desired consistency for piping or icing. (When not using icing, keep covered with a damp paper towel to prevent drying out.) Store in an airtight container in refrigerator up to 48 hours. Stir before using.

TO STORE Store cookies in an airtight container at room temperature up to 3 days or freeze (un-iced) up to 3 months.

PER COOKIE *169 cal, 10 g fat (6 g sat fat), 31 mg chol, 96 mg sodium, 17 g carb, 1 g fiber, 7 g sugars, 2 g pro.*

Made WITH LOVE

Peanut Butter Ball Ornaments

PREP 40 minutes
STAND 10 minutes

- **40 miniature chocolate-covered peanut butter cups**
- **Gold luster dust**
- **1 cup peanut butter**
- **6 Tbsp. butter, softened**
- **2 cups powdered sugar**
- **12 oz. white candy coating**

1. Use a clean, dry artists brush to coat chocolate cups with gold luster dust.

2. Line a tray or baking sheet with waxed paper. In a large bowl stir together peanut butter and butter. Gradually add powdered sugar, stirring until combined. If necessary, knead with hands until smooth. Shape into 1-inch balls; place on prepared tray.

3. In a bowl microwave candy coating according to package directions until melted; stir until smooth. Using a fork, dip peanut butter balls, one at a time, into melted coating, allowing excess coating to drip off. Return to prepared sheet; let stand 10 minutes or until set. If you like, use an artists brush to brush rings of gold luster dust around balls.

4. Fill a heavy resealable plastic bag with additional melted candy coating. Snip a small hole in one corner of bag. For ornament top, pipe a dot of coating on top of each ball; add a peanut butter cup, pressing to adhere. Let stand until set. **Makes 40 ornaments.**

TO STORE Store in an airtight container in the refrigerator up to 1 week.

PER ORNAMENT *167 cal, 10 g fat (5 g sat fat), 5 mg chol, 64 mg sodium, 18 g carb, 1 g fiber, 16 g sugars, 2 g pro.*

ORNAMENT TOTE

Line a mini loaf pan with decorative waxed paper. Add candies. Cover and tie on a ribbon and tag.

TREAT BOX
Place brownies in a box. Punch a hole in a gift tag, thread onto ribbon, and tie around the box.

Malted Milk Ball Brownies

PREP 25 minutes

BAKE 25 minutes at 350°F

½	cup butter
3	oz. unsweetened chocolate, coarsely chopped
½	cup all-purpose flour
¼	cup malted milk powder
¼	tsp. baking soda
1	cup granulated sugar
2	eggs
1	tsp. vanilla
⅔	cup coarsely chopped malted milk balls
1	recipe Malted Milk Frosting *(below)* (optional)

1. In a medium saucepan cook and stir butter and chocolate over low until melted and smooth; cool 10 minutes. Meanwhile, preheat oven to 350°F. Line an 8-inch square baking pan with foil, extending foil over edges. Grease foil. In a small bowl stir together flour, malted milk powder, and baking soda.

2. Stir granulated sugar into cooled chocolate mixture. Add eggs, one at a time, beating with a spoon until combined. Stir in vanilla. Stir in flour mixture just until combined. Stir in ⅓ cup of the malted milk balls. Spread batter into prepared pan.

3. Bake 15 minutes. Sprinkle batter with remaining ⅓ cup malted milk balls. Bake 10 minutes more. Cool in pan on a wire rack. If you like, spread with Malted Milk Frosting and sprinkle with additional chopped malted milk balls. Using foil, lift brownies from pan; cut into bars.

Makes 16 brownies.

MALTED MILK FROSTING In a medium bowl beat ¼ cup softened butter with a mixer on medium 30 seconds. Beat in half of a 7-oz. jar marshmallow creme and ¼ tsp. vanilla until combined. Beat in 1 to 2 Tbsp. malted milk powder and 1 Tbsp. unsweetened cocoa powder. Gradually beat in ¼ cup powdered sugar just until combined.

TO STORE Store in an airtight container in the refrigerator up to 3 days.

PER BROWNIE *198 cal, 11 g fat (7 g sat fat), 39 mg chol, 101 mg sodium, 24 g carb, 1 g fiber, 18 g sugars, 2 g pro.*

IF YOU DON'T EAT IT, I WILL

PHOTOS: (BROWNIES) ADAM ALBRIGHT, (TURTLES) JASON DONNELLY

Salted Chocolate-Caramel Turtle Clusters

PREP 20 minutes
STAND 1 hour

1	**8-oz. pkg. pecan halves, toasted (tip, *p. 63*)**
1	**14-oz. pkg. vanilla caramels, unwrapped**
1	**Tbsp. milk**
1	**12-oz. pkg. dark chocolate chips**
	Sea salt flakes or fleur de sel

1. Line a baking sheet with foil or parchment paper; grease. For each candy, arrange five pecan halves in a single-layer circle cluster.

2. In a small heavy saucepan combine vanilla caramels and milk. Cook and stir over medium-low until caramels are melted and mixture is smooth. Spoon some of the caramel mixture over each cluster of pecans. Let stand 30 minutes or until firm.

3. In a medium heavy saucepan cook and stir chocolate chips over low until melted and smooth. Spoon melted chocolate over each cluster, gently spreading to form shell shapes. Sprinkle lightly with sea salt. Let clusters stand 30 minutes or until firm.

Makes 20 clusters.

TO STORE Store in an airtight container in refrigerator up to 1 week.

PER CLUSTER *255 cal, 16 g fat (6 g sat fat), 1 mg chol, 53 mg sodium, 26 g carb, 2 g fiber, 16 g sugars, 3 g pro.*

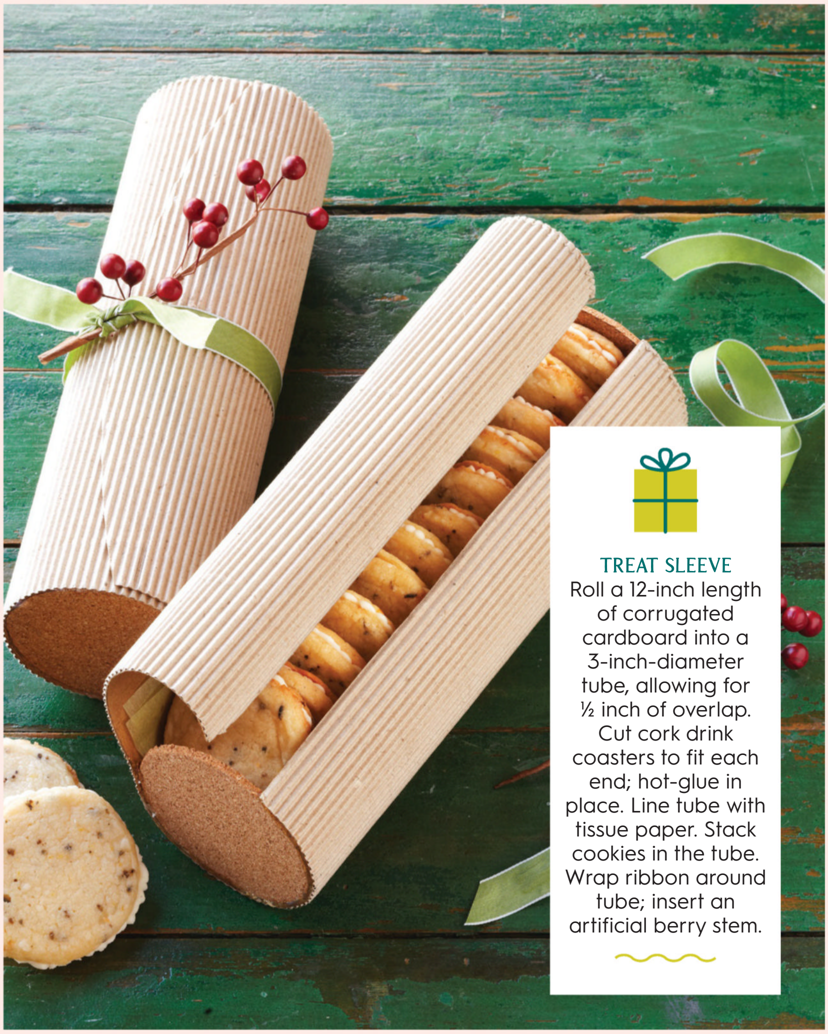
CANDY WRAP
Wrap candies in parchment, then place in a paper treat bag. Fold to close and wrap with washi tape. Print our label (go to *BHG.com/HandmadeGifts*) and attach with tape.

Chai Pinecones

PICTURED ON ***P. 61.***
PREP 30 minutes
CHILL 30 minutes
BAKE 8 minutes per batch at 375°F

1 cup butter, softened
⅔ cup granulated sugar
1½ tsp. Chai Spice *(below)* or purchased chai spice
½ tsp. salt
1 egg
1 Tbsp. vanilla
2 cups all-purpose flour
¾ cup sliced almonds
6 oz. bittersweet or semisweet chocolate, chopped
1½ tsp. shortening
Powdered sugar (optional)

1. In a large bowl beat butter with a mixer on medium 30 seconds. Add granulated sugar, Chai Spice, and salt. Beat on medium 2 minutes, scraping bowl occasionally. Beat in egg and vanilla. Beat in flour. Divide dough in half. Cover and chill 30 minutes or until dough is easy to handle.
2. Preheat oven to 375°F. On a lightly floured surface, roll dough to ¼ inch thick. Using a 2-inch teardrop-shape cookie cutter, cut out dough. Place cutouts 2 inches apart on an ungreased cookie sheet. Insert almonds at an angle into dough so cutouts resemble pinecones, leaving ½ inch on each rounded cutout end without almonds.
3. Bake until edges start to brown, 8 to 10 minutes. Cool on cookie sheet 1 minute. Remove; cool on a wire rack.
4. In a small bowl combine chocolate and shortening. Microwave until melted and smooth, stirring every 30 seconds, 1 to 2 minutes total. Dip cookie ends into melted chocolate mixture. Let stand until set. If you like, dust with powdered sugar. **Makes 54 pinecones.**
CHAI SPICE In a small bowl stir together 1 tsp. ground cardamom, ¼ tsp. each ground ginger and cinnamon, and a dash ground cloves.
TO STORE Store in an airtight container at room temperature up to 3 days.
PER PINECONE *83 cal, 6 g fat (3 g sat fat), 13 mg chol, 50 mg sodium, 8 g carb, 1 g fiber, 4 g sugars, 1 g pro.*



TREAT SLEEVE
Roll a 12-inch length of corrugated cardboard into a 3-inch-diameter tube, allowing for ½ inch of overlap. Cut cork drink coasters to fit each end; hot-glue in place. Line tube with tissue paper. Stack cookies in the tube. Wrap ribbon around tube; insert an artificial berry stem.

PHOTOS: (SANDWICHES) KARLA CONRAD, (COOKIES) CARSON DOWNING

Lemon-Lavender Cookie Sandwiches

PREP 40 minutes
CHILL 2 hours
BAKE 10 minutes per batch at 350°F

1½ cups all-purpose flour
1 tsp. dried lavender buds, finely crushed
1 tsp. finely shredded lemon peel
¼ tsp. salt
¾ cup butter, softened
1 cup powdered sugar
1 recipe Butter Frosting *(below)*

1. In a medium bowl stir together flour, crushed lavender buds, shredded lemon peel, and salt. In a large bowl beat butter with a mixer on medium 30 seconds. Add the powdered sugar. Beat until combined, scraping bowl occasionally. Beat in flour mixture.
2. On a lightly floured surface, shape dough into a 10-inch roll. Wrap roll in waxed paper. Chill 2 to 24 hours or until dough is firm enough to slice.
3. Preheat oven to 350°F. Cut roll into ¼-inch slices. Place slices 2 inches apart on an ungreased cookie sheet. Bake until edges are light brown, about 10 minutes. Transfer cookies to a wire rack; cool.
4. Spread half of the cookies with frosting and top with another cookie to make sandwiches. **Makes 18 sandwich cookies.**
BUTTER FROSTING In a small bowl combine ¼ cup softened butter and 1 Tbsp. milk. Using a wooden spoon, beat in 1 cup powdered sugar until smooth. If necessary, stir in additional milk, 1 tsp. at a time, to reach spreading consistency.
TO STORE Store in an airtight container at room temperature up to 3 days or freeze (unfilled) up to 3 months.
PER SANDWICH COOKIE *91 cal, 5 g fat (3 g sat fat), 14 mg chol, 62 mg sodium, 11 g carb, 0 g fiber, 7 g sugars, 1 g pro.*

Crackled Ginger Cookies

PREP 40 minutes
BAKE 12 minutes per batch at 350°F

4½	cups all-purpose flour
4	tsp. ground ginger
2	tsp. baking soda
1½	tsp. ground cinnamon
1	tsp. ground cloves
¼	tsp. salt
1½	cups shortening
2	cups granulated sugar
2	eggs
½	cup molasses
¾	cup coarse sugar or granulated sugar

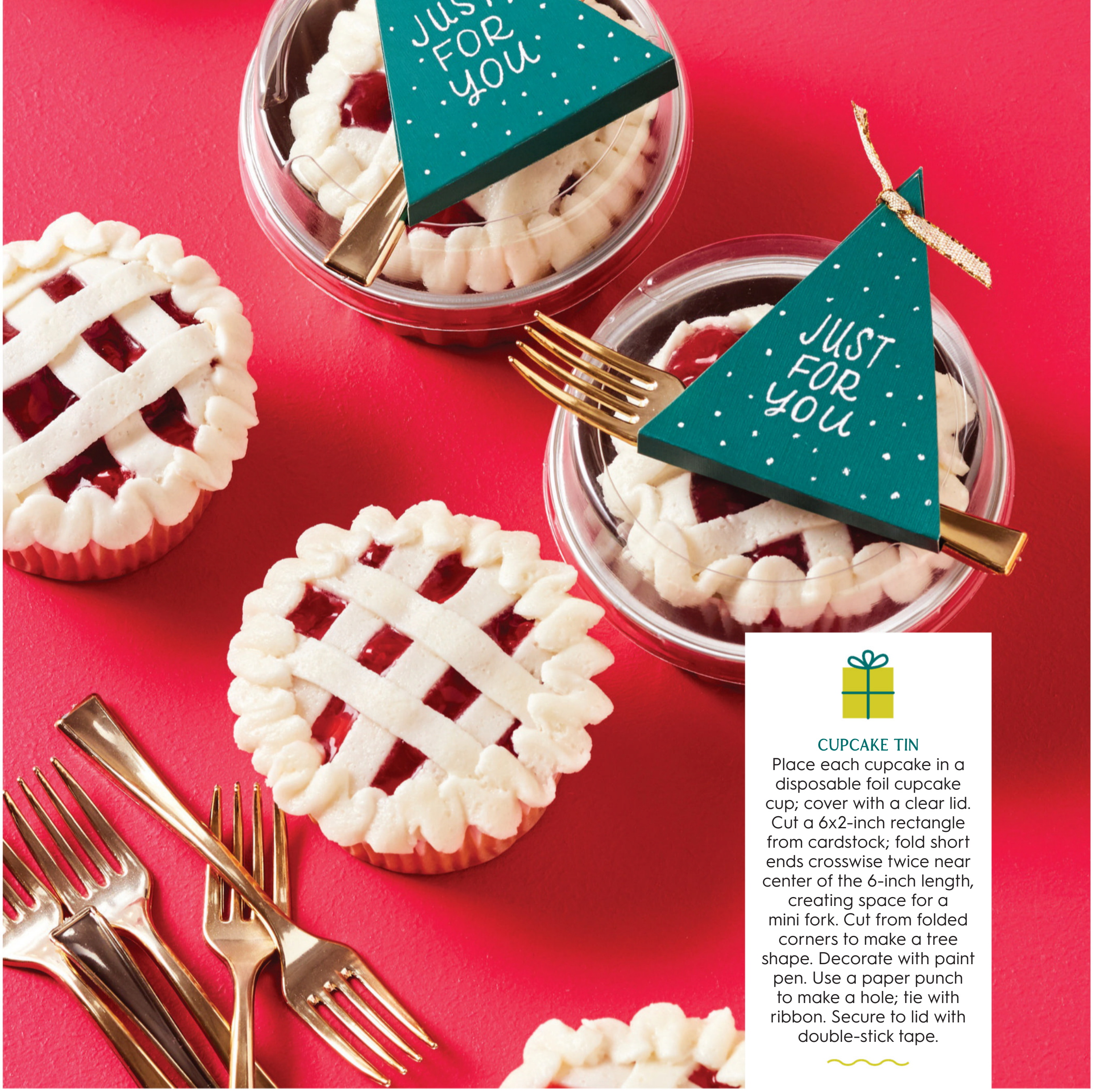
1. Preheat oven to 350°F. In a medium bowl stir together flour, ginger, baking soda, cinnamon, cloves, and salt.
2. In a large bowl beat shortening with a mixer on medium 30 seconds. Add the 2 cups granulated sugar. Beat until combined, scraping bowl occasionally. Beat in eggs and molasses until combined. Beat in flour mixture.
3. Place the ¾ cup coarse sugar in a small bowl. Using ¼ cup of the dough for each cookie, shape dough into balls. Roll balls in sugar to coat. Place balls about 2½ inches apart on an ungreased cookie sheet.
4. Bake until cookies are lightly browned and puffed, 12 to 14 minutes. (Do not overbake or cookies will not be chewy.) Cool on cookie sheet 2 minutes. Transfer to a wire rack; cool. **Makes 25 cookies.**

TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 3 months.

PER COOKIE *299 cal, 12 g fat (3 g sat fat), 15 mg chol, 133 mg sodium, 45 g carb, 1 g fiber, 7 g sugars, 1 g pro.*

COOKIE CUFFS

Repurpose a cable-knit sweater or socks for packaging. Place one or two ginger cookies in a clear treat bag. Cut sweater sleeves or socks into bands and place one around the cookie(s) and bag. Tuck the cut end of the sweater or sock in the inside of the band to hide. Tie with twine and insert a bay leaf.



CUPCAKE TIN

Place each cupcake in a disposable foil cupcake cup; cover with a clear lid. Cut a 6x2-inch rectangle from cardstock; fold short ends crosswise twice near center of the 6-inch length, creating space for a mini fork. Cut from folded corners to make a tree shape. Decorate with paint pen. Use a paper punch to make a hole; tie with ribbon. Secure to lid with double-stick tape.

PHOTOS: (CUPCAKES) ADAM ALBRIGHT, (SPRITZ) BRIE GOLDMAN

Cherry-Almond Pie Cupcakes

PREP 45 minutes
BAKE 10 minutes per batch at 350°F
COOL 5 minutes

1	**pkg. 2-layer-size yellow, white, or golden butter cake mix**
½	**tsp. almond extract**
¾	**cup butter, softened**
8	**cups powdered sugar**
⅓	**cup milk**
2	**tsp. vanilla**
2	**21-oz. cans cherry pie filling**

1. Preheat oven to 350°F. Line 2½-inch muffin cups with paper bake cups. Prepare cake mix batter according to package directions, adding almond extract with the other ingredients called for on the package. Spoon 2 Tbsp. batter into each prepared muffin cup.

2. Bake until tops are light brown and spring back when lightly touched, about 10 minutes. Cool cupcakes in pans on wire racks 5 minutes. Remove from pans; cool completely on wire racks.

3. For frosting, in an extra-large bowl beat butter with a mixer on medium until smooth. Gradually add 2 cups of the powdered sugar, beating well. Gradually beat in milk and vanilla. Gradually beat in remaining 6 cups powdered sugar. Beat in enough additional milk to reach piping consistency. Top each cupcake with 1 Tbsp. of the cherry pie filling. Using a pastry bag fitted with a medium rose tip, pipe frosting in a lattice pattern on cupcakes. **Makes 40 cupcakes.**

TIP If you also want to pipe frosting around top edges of the cupcakes, you'll need to increase the frosting recipe by 1½ times.

TO STORE Store in an airtight container in refrigerator up to 3 days.

PER CUPCAKE *232 cal, 7 g fat (3 g sat fat), 26 mg chol, 124 mg sodium, 43 g carb, 0 g fiber, 29 g sugars, 1 g pro.*

FALALALALA
HO! HO! HO!

Pumpkin Spice Spritz

PREP 20 minutes
BAKE 6 minutes per batch at 375°F

1½	**cups butter, softened**
1	**cup packed brown sugar**
1	**Tbsp. pumpkin pie spice**
½	**tsp. salt**
1	**tsp. baking powder**
¼	**tsp. baking soda**
½	**cup canned pumpkin**
1	**egg**
1	**tsp. vanilla**
3½	**cups all-purpose flour**
3	**Tbsp. granulated sugar**
2	**tsp. ground cinnamon**
2	**Tbsp. milk or butter, melted**

1. Preheat oven to 375°F. In a large bowl beat 1½ cups butter with a mixer on medium to high 30 seconds. Add next five ingredients (through baking soda). Beat until combined, scraping bowl. Beat in pumpkin, egg, and vanilla. Beat in flour.

2. In a small bowl combine granulated sugar and the cinnamon. Force unchilled dough through a cookie press onto an ungreased cookie sheet. Brush each cookie with milk or melted butter. Sprinkle with cinnamon-sugar mixture. Bake 6 minutes or until edges are firm. Remove; cool on a wire rack. **Makes 96 cookies.**

TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 3 months.

PER COOKIE *56 cal, 3 g fat (2 g sat fat), 10 mg chol, 47 mg sodium, 6 g carb, 0 g fiber, 3 g sugars, 1 g pro.*

ROLL-UP WRAPPER

Wrap a stack of cookies in waxed paper. Overwrap in crepe paper, leaving extra at ends. Tie with string. Wrap center in decorative paper; secure with tape. Print our label (go to *BHG.com/HandmadeGifts*) and attach with tape.

STRAWBERRY FREEZER JAM

BOTTLED *up*

The shine and shimmer of a glass jar give these food gifts—jam, scented sugar, a soup mix, and more—a festive feel. A few extra decorations and serve-alongs will make the recipient feel like they're getting the VIP treatment.

PHOTOS: CARSON DOWNING

LAVENDER SUGAR

Strawberry Freezer Jam

PREP 35 minutes **STAND** 24 hours

4	**cups hulled fresh strawberries**
4	**cups sugar**
½	**tsp. lemon zest**
1	**1.75-oz. pkg. regular powdered fruit pectin or 6 Tbsp. classic powdered fruit pectin**
¾	**cup water**

1. In a large bowl use a potato masher to crush the berries until you have 2 cups. Stir sugar and lemon zest into berries. Let stand 10 minutes, stirring occasionally.

2. In a small saucepan combine pectin and the water. Bring to boiling; boil 1 minute, stirring constantly. Add to berry mixture; stir about 3 minutes or until sugar is dissolved and mixture is no longer grainy.

3. Ladle into half-pint freezer containers, leaving a ½-inch headspace. Seal and label. Let stand at room temperature 24 hours to set. **Makes 5 half-pints.**

TO STORE Store up to 3 weeks in the refrigerator or up to 1 year in the freezer.

PER TBSP. *41 cal, 0 g fat, 0 mg chol, 0 mg sodium, 11 g carb, 0 g fiber, 10 g sugars, 0 g pro.*

JAM PACK

Gift a jar of jam with purchased thin ginger cookies (such as Annas Swedish Thins) or shortbread cookies in a square box lined with parchment paper, *opposite*. Bend fresh rosemary sprigs to create a wreath and attach to the jar with kitchen string. Attach storage directions, *above,* to the jam.

SUGAR JAR

Place lavender sugar in small jars; tie twine around each and tuck in dried lavender sprigs. Attach a tag with storage directions and serving ideas, such as sprinkling on muffins before they're baked, adding to a mug of hot tea, stirring into lemonade, and folding into whipped cream.

Lavender Sugar

HANDS ON 5 minutes

3	**cups sugar**
2	**Tbsp. fresh or dried lavender buds**

Place sugar in a clean qt.-size glass jar. Toss in lavender; cover and shake. Let sit on the counter a few weeks, shaking occasionally. To gift, divide among desired-size jars or bottles.

TO STORE Store at room temperature up to 6 months.

Pasta-Herb Soup Mix

START TO FINISH: 15 minutes

2	**Tbsp. reduced-sodium instant chicken bouillon granules or 6 reduced-sodium chicken bouillon cubes**
½	**tsp. dried thyme, crushed**
½	**tsp. dried oregano, crushed**
½	**tsp. dried rosemary, crushed**
½	**tsp. ground black pepper**
¼	**tsp. garlic powder**
2	**cups dried multigrain farfalle pasta**
½	**cup snipped dried tomatoes (not oil-packed)**
⅓	**cup dried chopped onion**
¼	**cup dried chopped green bell pepper**
¾	**cup dried porcini mushrooms**

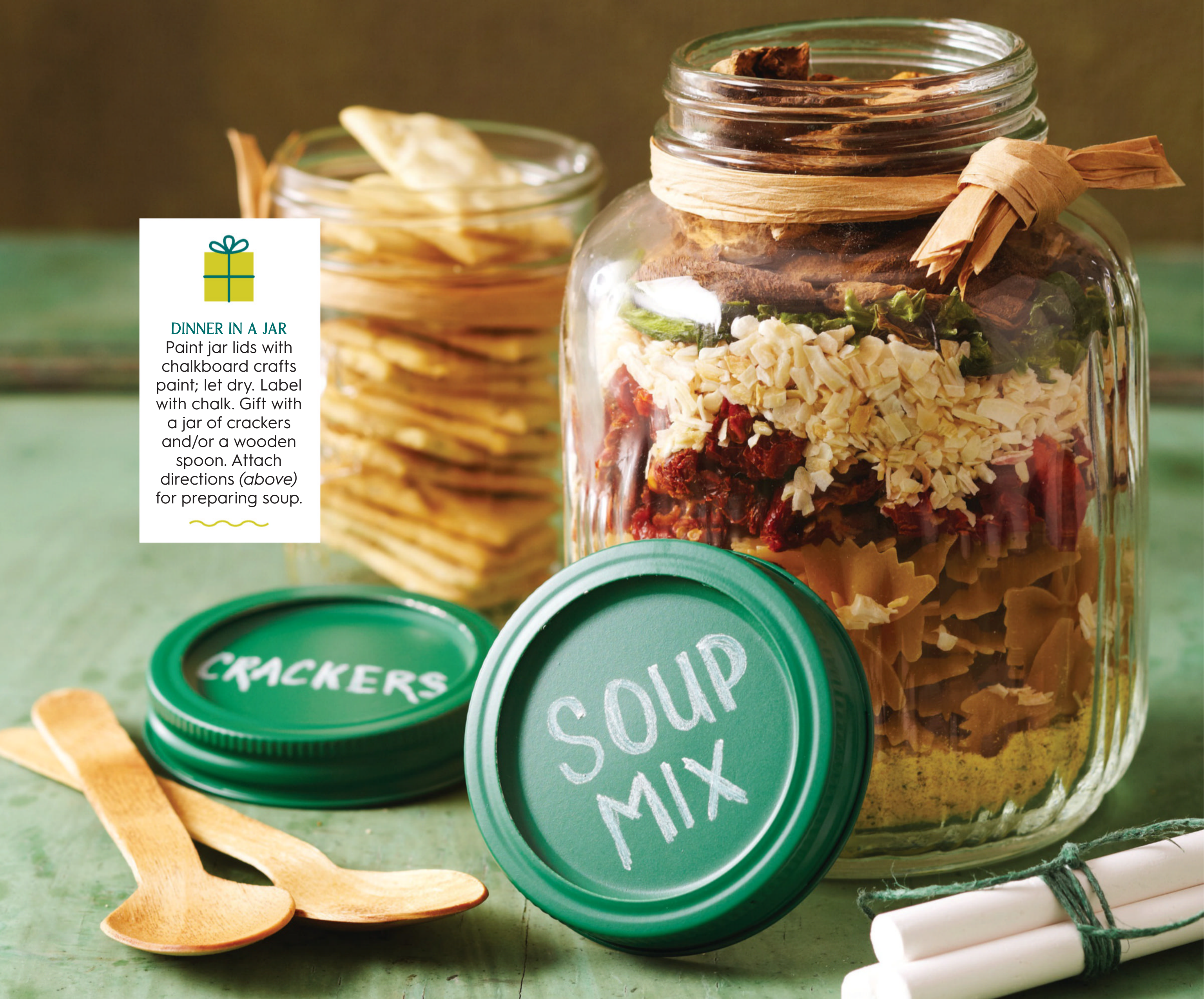
1. In a small bowl stir together bouillon granules, thyme, oregano, rosemary, black pepper, and garlic powder.

2. In two pint canning jars or other glass jars layer ingredients, tapping jars gently on the counter to settle each layer before adding the next one. Add in the following order: herb mixture, pasta, tomatoes, onion, bell pepper, and mushrooms. Seal the jars. **Makes 2 pints.**

TO STORE Store in a cool, dry place up to 6 months.

TO MAKE THE SOUP Using one jar of mix, remove mushrooms and place them in a bowl. Add enough boiling water to cover; let stand 20 minutes. Remove mushrooms with a slotted spoon. Rinse and chop mushrooms. Empty the remaining contents of the jar into a 4-qt. Dutch oven. Stir in 8 cups water and the chopped mushrooms. Bring to boiling; reduce heat. Simmer, covered, 8 minutes. Add one 12-oz. pkg. (12 meatballs) Italian-flavor frozen cooked turkey meatballs, thawed, and 3 cups coarsely chopped kale. Return to boiling; reduce heat. Simmer, uncovered, 2 to 3 minutes or until pasta is tender and meatballs are heated through. **Makes 6 servings** (1½ cups each).

PER SERVING *162 cal, 8 g fat (2 g sat fat), 61 mg chol, 597 mg sodium, 11 g carb, 1 g fiber, 2 g sugars, 13 g pro.*



DINNER IN A JAR
Paint jar lids with chalkboard crafts paint; let dry. Label with chalk. Gift with a jar of crackers and/or a wooden spoon. Attach directions *(above)* for preparing soup.

PHOTOS: (SOUP MIX) BLAINE MOATS, (KETCHUP & MUSTARD) ANDY LYONS

CONDIMENT CONTAINERS
Place mustard and ketchup in glass jars. Using pliers, bend the handles of vintage spoons into hooks. Wind bakers twine around the jar necks and several rows around jar bodies; glue in place. Hang spoons from twine around necks. If you like, attach lettered tags.

Homemade Coarse-Ground Mustard

PREP 15 minutes

STAND 24 hours **CHILL** 48 hours

- **⅔ cup white wine vinegar**
- **⅓ cup yellow mustard seeds**
- **⅓ cup brown mustard seeds**
- **½ tsp. salt**
- **½ tsp. ground ginger**
- **⅛ tsp. ground allspice**
- **3 Tbsp. honey**
- **2 cloves garlic, minced**

1. In a medium bowl combine first six ingredients (through allspice). Cover; let stand at room temperature 24 hours (seeds will absorb excess liquid).

2. Add honey and garlic to mustard seed mixture. Transfer mixture to a blender. Cover and blend 1 to 2 minutes to reach desired texture and consistency (mixture will not get completely smooth), stopping to scrape down sides as necessary.

3. Spoon mustard into desired-size canning jars or other glass jars. Chill at least 2 days before serving. **Makes 1½ cups.**

TO STORE Store in the refrigerator up to 3 months.

PER TBSP. *29 cal, 1 g fat (0 sat fat), 0 mg chol, 49 mg sodium, 3 g carb, 0 g fiber, 2 g sugars, 1 g pro.*

Handcrafted Ketchup

PREP 25 minutes

COOK 1 hour 5 minutes

- **4 lb. ripe roma tomatoes, quartered**
- **½ cup chopped onion**
- **⅛ tsp. cayenne pepper**
- **⅓ cup sugar**
- **½ cup white wine vinegar**
- **2 tsp. salt**
- **½ tsp. ground cinnamon**
- **½ tsp. dill seeds**
- **¼ tsp. ground cloves**

1. In a 6- to 8-qt. nonreactive Dutch oven combine tomatoes, onion, and cayenne pepper. Bring to boiling over medium heat; reduce heat. Simmer, uncovered, about 15 minutes or until tomatoes are soft, stirring occasionally.

2. Transfer tomato mixture to a food processor or blender. Cover and process or blend until smooth. Press mixture through a sieve; discard seeds and skins.

3. Stir sugar into tomato puree. Bring to boiling over medium-high heat; reduce heat. Simmer, uncovered, about 45 minutes or until mixture is thick enough to form a soft mound on a spoon, stirring frequently.

4. Meanwhile, in a small nonreactive saucepan combine remaining ingredients. Bring to boiling over high heat. Remove from heat. Cover; let stand 10 minutes.

5. Stir vinegar mixture into tomato mixture. Cook and stir over low to reach desired consistency, about 5 minutes. Chill completely before using.

Makes about 4 cups.

TO STORE Store in the refrigerator up to 1 month.

PER TBSP. *21 cal, 0 g fat, 0 mg chol, 149 mg sodium, 5 g carb, 1 g fiber, 4 g sugars, 1 g pro.*

3 T. VODKA
1 T. LIMONCELLO
1 T. CRANBERRY
JUICE
LIMONCELLO
COSMO
3 T. VODKA
1 T. LIMONCELLO
1 T. CRANBERRY
JUICE

Limoncello

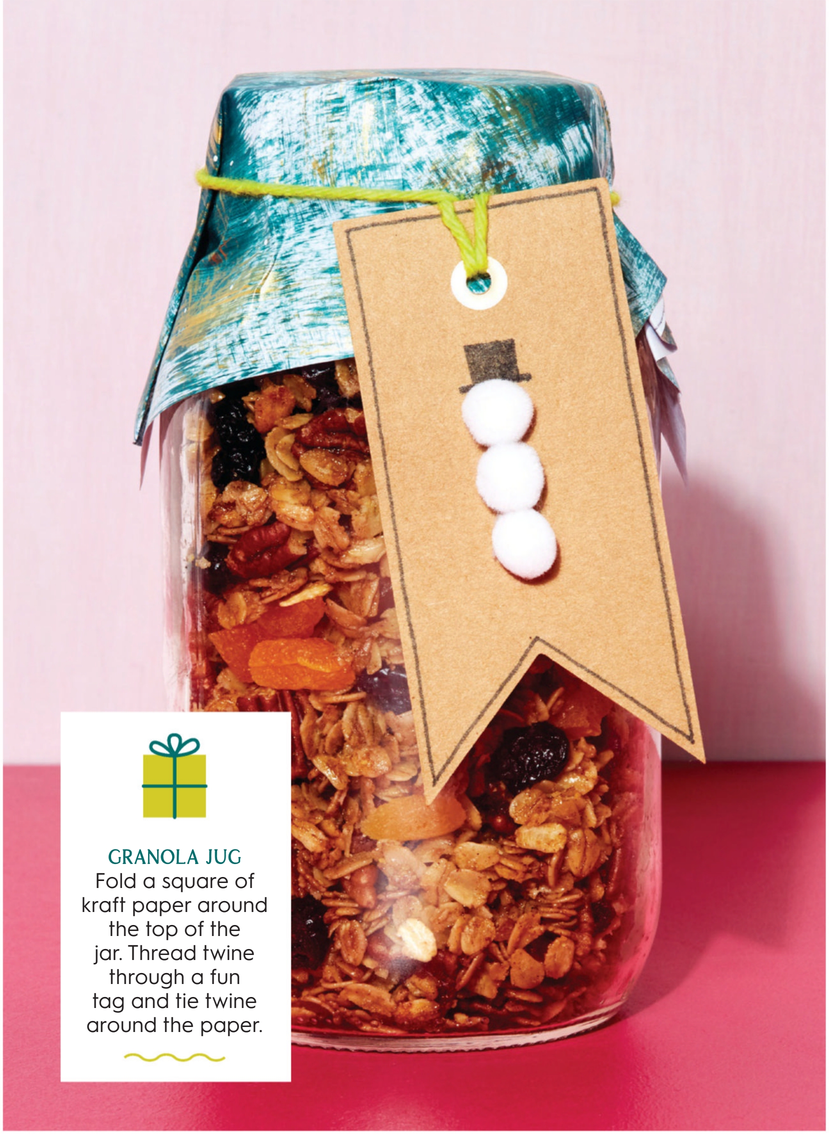
PREP 25 minutes **STAND** 10 days
COOL 30 minutes **CHILL** overnight

10	**large lemons**
1	**750-ml bottle vodka**
3	**cups sugar**
2½	**cups water**

1. Thoroughly scrub lemons with a vegetable brush. Using a vegetable peeler, remove just the yellow portion of the peel in narrow strips (avoid the bitter white pith beneath); measure 2 cups lemon peel. (If you like, save lemons for another use.)
2. In a 2-qt. glass jar combine the 2 cups lemon peel and the vodka. Cover jar with a tight-fitting lid. Allow to stand (steep) in a cool, dry place 10 days, gently swirling jar each day.
3. Strain mixture through a fine-mesh sieve set in a large bowl; discard lemon peel. Return the lemon-infused vodka to the jar.
4. For syrup, in a medium saucepan combine sugar and the water. Bring to boiling, stirring until sugar dissolves. Remove from heat; cool 30 minutes.
5. Pour cooled syrup into the lemon-infused vodka; stir to combine. Cover and chill overnight. Transfer limoncello to half-pint jars or bottles. Seal and label.
Makes 7 half-pints.

TO STORE Store in the refrigerator up to 1 month.
PER 2 TBSP. *72 cal, 0 g fat, 0 mg chol, 1 mg sodium, 11 g carb, 0 g fiber, 11 g sugars, 0 g pro.*

COCKTAIL CARD
Add a tag with the ingredients for making a Limoncello Cosmo (see recipe on tags in photo). Tie on a tag and a candied or dried lemon slice with twine.



GRANOLA JUG
Fold a square of kraft paper around the top of the jar. Thread twine through a fun tag and tie twine around the paper.

PHOTOS: (LIMONCELLO) CARSON DOWNING, (GRANOLA) ADAM ALBRIGHT

Fruit and Nut Granola

PREP 15 minutes
BAKE 20 minutes at 300°F

4	**cups regular rolled oats**
1	**cup coarsely chopped pecans or slivered or sliced almonds**
⅔	**cup packed brown sugar**
2	**tsp. ground cinnamon**
⅛	**tsp. salt**
⅛	**tsp. ground allspice or nutmeg**
½	**cup butter**
¼	**cup honey**
1	**cup dried fruit, such as raisins, currants, blueberries, cranberries, and/or chopped tart red cherries, apples, apricots, or dates**

1. Preheat oven to 300°F. Line a 15x10-inch baking pan with foil, extending foil over edges of pan. Lightly grease foil. In a large bowl stir together first six ingredients (through allspice).

2. In a small saucepan heat butter and honey over medium until butter is melted, stirring occasionally. Drizzle over oats mixture; toss to coat. Spread in prepared pan.

3. Bake 20 minutes or until light brown, stirring after 10 minutes. Remove from oven. Stir in dried fruit.

4. Lift granola from pan using foil; cool. Transfer to desired-size jars. **Makes 7 cups.**

TO STORE Store at room temperature up to 5 days.

PER ½ CUP *373 cal, 15 g fat (5 g sat fat), 17 mg chol, 84 mg sodium, 54 g carb, 6 g fiber, 22 g sugars, 9 g pro.*

Jar Basics

Glass containers are readily available online and at retail stores. You can use any size for these recipes; fit the ones you find with the amount of the food item you want to give each recipient.

FAVORITE BRANDS

Styles, sizes, and lid types (even colors) vary. Shop around to find the perfect fit and price. Some of our top picks include:

→ Anchor Hocking
→ Ball
→ Kerr
→ Kilner
→ Le Parfait
→ Luigi Bormioli
→ Weck

Note: Some brands, such as Weck and Ball, offer different styles of lids that can be purchased separately. Check out their websites for more info.

JAR SOURCES

We turned to these vendors for giftable jars:

→ The Container Store
→ Target
→ World Market
→ Michaels
→ Amazon

RECYCLING

Before you throw out an empty glass jar that held a store-bought food, take a look at it. If it's in good shape and cleans up nicely, repurpose it for gifting.

TRIPLE PEPPER
QUALITY
HOMEMADE
HOT SAUCE
THE PREMIUM
Satisfaction

Triple-Pepper Hot Sauce

PREP 45 minutes **COOK** 30 minutes

2	**cups white vinegar**
1½	**cups finely chopped carrots (3 medium)**
1	**cup finely chopped white onion (1 large)**
¼	**cup lime juice**
3	**cloves garlic, minced**
1	**tsp. salt**
½	**cup finely chopped red sweet pepper (1 small)**
3	**to 6 fresh habanero chile peppers,* seeded and finely chopped****
3	**fresh Fresno chile peppers, seeded and finely chopped****
3	**fresh Thai chile peppers, seeded and finely chopped****

1. In a large nonreactive heavy saucepan combine vinegar, carrots, onion, lime juice, garlic, and salt. Bring mixture to boiling; reduce heat. Simmer, uncovered, 20 to 25 minutes or until carrots and onion are soft. Remove from heat; cool to room temperature.

2. Transfer carrot mixture to a blender or food processor. Add sweet pepper, habanero peppers, Fresno peppers, and Thai peppers. Cover and blend or process until smooth. Strain through a fine-mesh sieve; discard solids.

3. Return strained mixture to saucepan. Bring to boiling over medium-high; reduce heat. Simmer, uncovered, 10 minutes. Ladle hot pepper sauce into desired-size jars or bottles. Store in the refrigerator.

Makes 2 cups.

***TIP** Using 3 habanero peppers will result in a medium-spice sauce, similar to a spicy Buffalo sauce. Using 6 habanero peppers will result in a much spicier sauce.

****TIP** Chile peppers contain volatile oils that can burn your skin and eyes, so avoid direct contact with them. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the peppers, wash your hands and nails well.

TO STORE Store in the refrigerator up to 2 weeks or freeze up to 6 months (thaw in the refrigerator).

PER 1 TSP. *4 cal, 0 g fat, 0 mg chol, 23 mg sodium, 1 g carb, 0 g fiber, 11 g sugars, 0 g pro.*

HOT STUFF

Print our downloadable label (go to *BHG.com/HandmadeGifts*) and adhere it to the bottle with double-stick tape. Write or print out storage directions, *above*. Attach directions and dried chile peppers with twine or string.

PHOTO: (HOT SAUCE) ANDY LYONS, (BISCUITS) CARSON DOWNING

FRESH BISCUITS
Write out a card with the jar contents, how to make the biscuits, and storage directions, *right*. Attach the card, a biscuit cutter, and a fern leaf with bakers twine.

Buttermilk Biscuit Mix

PREP 15 minutes

- **3 cups all-purpose flour**
- **1 Tbsp. baking powder**
- **1 Tbsp. sugar**
- **1 tsp. salt**
- **¾ tsp. cream of tartar**

In a large bowl combine all five ingredients. Place mixture in a 1-qt. canning jar or other glass jar with a tight-fitting lid.

TO MAKE THE BISCUITS Preheat oven to 450°F. Empty flour mixture into a large bowl. Add ½ cup cold cut-up butter and ¼ cup shortening. Using a pastry blender, cut in butter and shortening until mixture resembles coarse crumbs. Make a well in the center of the flour mixture. Add 1¼ cups buttermilk all at once. Using a fork, stir just until mixture is moistened. Turn out dough onto a lightly floured surface. Knead just until dough holds together. Pat dough until ¾ inch thick. Cut dough with a floured 2½-inch biscuit cutter; reroll and cut scraps as necessary. Place 1 inch apart on an ungreased baking sheet. Bake until golden brown, 10 to 12 minutes. Serve warm.

Makes 10 to 12 biscuits.

TO STORE Store at room temperature up to 6 months.

PER BISCUIT *282 cal, 15 g fat, 26 mg chol, 493 mg sodium, 32 g carb, 1 g fiber, 3 g sugars, 5 g pro.*

BUTTERMI
BISCUITS
3c APFLOUR
1T. BAKING POWD
1T. SUGAR
1t. SALT
3/4 t. cream of tartar

FOUR-LEGGED *foodies*

You could say these treats are paw-fect. Leave some under the tree for the pups and cats on your gift-giving list.

PHOTOS: BRIE GOLDMAN

Carrot and Peanut Butter Pupcakes

PREP 15 minutes
BAKE 12 minutes at 350°F
COOL 10 minutes

1¾	**cups white whole wheat flour**
1	**tsp. baking powder**
2	**eggs**
¾	**cup shredded carrots**
½	**cup natural creamy peanut butter**
⅓	**cup unsweetened applesauce**
¼	**cup honey**
1	**Tbsp. canola oil**
1	**cup natural apple juice**
½	**cup natural creamy peanut butter (optional)**
3	**oz. cream cheese, softened (optional)**

1. Preheat oven to 350°F. Grease and flour forty-eight 1¾-inch muffin cups or line with paper bake cups. In a medium bowl stir together flour and baking powder.

2. In a large bowl beat next six ingredients (through oil) with a mixer on low to medium until combined. Add flour mixture and apple juice alternately, beating on low after each addition until combined. Divide batter among prepared muffin cups.

3. Bake until a toothpick comes out clean, 12 to 15 minutes. Cool in muffin cups on wire racks 10 minutes. Remove from cups; cool on wire racks.

4. If you like, in a small bowl beat ½ cup peanut butter and the cream cheese on medium until combined. Using a decorating bag fitted with a large star tip, pipe a star onto each pupcake. **Makes 48 pupcakes.**

TO STORE Store in an airtight container in the refrigerator up to 1 week.

PUPCAKE BOX

Repurpose a half-pint berry container to hold these treats. Tie on wire-edge ribbon and a personalized tag.

Waylon
Edie

Spiced Pumpkin Dog Treats

PREP 30 minutes
BAKE 45 minutes at 300°F
STAND Overnight

1	**cup natural apple juice**
1	**cup canned pumpkin**
¼	**cup honey**
2	**Tbsp. canola oil**
1¼	**cups rolled oats**
⅓	**cup wheat germ**
1	**cup whole wheat flour**
1	**tsp. ground cinnamon**
1½	**cups all-purpose flour**

1. Preheat oven to 300°F. Line two large cookie sheets with parchment paper. In a large saucepan combine apple juice, pumpkin, honey, and oil; cook and stir until mixture simmers. Remove from heat. Stir in oats and wheat germ; cool slightly. Stir in whole wheat flour and cinnamon. Stir in all-purpose flour. Divide dough in half.

2. On a lightly floured surface, roll one portion of dough at a time into a 10-inch square. Using a pastry wheel or knife, cut dough into 2-inch squares. Place squares close together on prepared cookie sheets.

3. Bake on separate oven racks 45 minutes, rotating sheets halfway through baking. Turn off oven; let dry in oven overnight. **Makes 50 treats.**

TO STORE Store in an airtight container at room temperature up to 1 week.

STOCKING PACKAGE

Fill a small store-bought stocking with treats (you can personalize the stocking with fabric paint). Fold the top edge over for a cuff, then make a hole with a paper punch. Thread ribbon through the hole into a loop for hanging. Add a tag with the pet's name.

Catnip Christmas Cookies

PREP 45 minutes

BAKE 20 minutes at 350°F

1	**6-oz. can tuna (water-pack)**
	Chicken broth or fat-free milk (optional)
2	**Tbsp. canola oil**
1	**to 2 Tbsp. dried catnip, crushed**
1	**cup all-purpose flour**
½	**cup whole wheat flour**
½	**cup shredded cheddar cheese (2 oz.)**
	Water (optional)

1. Preheat oven to 350°F. Line two large cookie sheets with foil. Drain tuna, reserving ¼ cup liquid (if needed, add broth to measure ¼ cup). In a small bowl combine tuna, the ¼ cup liquid, oil, and catnip. In a medium bowl stir together both flours. Stir in tuna mixture and cheese just until combined. If needed, stir in up to 2 Tbsp. water to moisten. Shape dough into a ball.

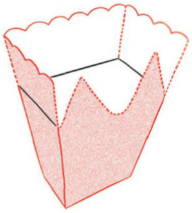
2. On a lightly floured surface, roll dough to a ⅛-inch-thick rectangle; trim and discard uneven edges. Using a sharp knife, cut rectangle into ½-inch squares. Place squares on prepared cookie sheets.

3. Bake on separate oven racks until cookies are still somewhat soft, about 20 to 25 minutes, rotating sheets halfway through baking. Cool on cookie sheets. **Makes 400 cookies.**

TO STORE Store in an airtight container in the refrigerator up to 1 week.

KITTY-CAT BOX

To assemble a treat box, first cut box to make ears. From cardstock, cut two triangles for insides of ears and strips for whiskers. Hot-glue to the box with a pom-pom for a nose. Fill the box, fold in back and side flaps, and secure with tape.



CHALKBOARD JAR

Clean the surface of a glass jar; let dry. Mask off desired chalkboard area with painters tape. Using a foam brush, dab on a light coat of chalkboard crafts paint. Apply two more coats, letting dry between coats. Dry overnight. To prime the painted surface, rub it with the side of a piece of chalk; wipe off. Write desired message. Fill jar, close lid, and attach ribbon.

Rover's Bacon-Cheese Biscuits

PREP 20 minutes
STAND 10 minutes
BAKE 14 minutes per batch at 350°F

1	**medium very ripe banana (with brown speckles on peel), peeled**
1	**egg**
¼	**cup natural creamy almond or peanut butter**
¼	**cup cooked bacon pieces**
¼	**cup shredded cheddar cheese (1 oz.)**
1¾	**to 2 cups brown rice flour, such as Bob's Red Mill brand**

1. In a large bowl beat banana, egg, and almond butter with a mixer on low until combined. Beat in bacon and cheese. Beat in rice flour. Cover and let stand 10 to 20 minutes. (Dough gets firmer as it stands.)

2. Preheat oven to 350°F. Line a baking sheet with parchment paper. On a surface lightly dusted with brown rice flour, roll dough to ¼ inch thick. If desired, sprinkle lightly with additional bacon pieces and cheese; roll lightly to adhere pieces. Using 2- to 3-inch cookie cutters, cut dough into desired shapes. Place cutouts on prepared baking sheet.

3. Bake until firm and edges are light brown, 14 to 18 minutes. Remove; cool on a wire rack. **Makes 15 (3-inch) biscuits.**

TO STORE Store in an airtight container in the refrigerator up to 1 week.

HAPPY
HOWL
iday

PHOTOS: BRIE GOLDMAN

BREAD BASKET
Cross two ribbons in an X shape on a work surface. Lay a square piece of parchment paper over the ribbons. Wrap the parchment around a bread loaf and tie the ribbons. Slide a small spreader under one of the ribbons. Place the loaf in a basket; tuck in greenery. Pair with a small container of easy-to-make herb butter: Soften a stick of butter (½ cup), add 1 Tbsp. of your favorite fresh herb, and stir to combine.

OVERNIGHT YEAST BREAD, *p. 90*

loafing *around*

Even though these streamlined homemade bread recipes are easy to make and bake, they represent a labor of love to those who receive them.

HOLIDAY CHEER.

CHARCUTERIE LOAF

WINE PAIRING
Gift this savory cheese-, salami-, and olive-filled loaf with a bottle of wine. Wrap the loaf in parchment paper and ribbons. Make a festive holiday label for the wine. Tie the two together with twine.

PHOTOS: (BREAD) CARSON DOWNING, (LOAF) BRIE GOLDMAN

Charcuterie Loaf

PREP 20 minutes
BAKE 45 minutes at 350°F
COOL 10 minutes

1½	**cups all purpose flour**
2	**tsp. baking powder**
½	**tsp. salt**
½	**tsp. freshly ground black pepper**
4	**eggs, lightly beaten**
½	**cup sour cream**
½	**cup extra virgin olive oil**
1	**Tbsp. chopped fresh rosemary and/or thyme**
1	**cup shredded smoked cheddar, sharp cheddar, and/or Gouda cheese (4 oz.)**
¾	**cup diced salami (3.5 oz.)**
¾	**cup pitted whole green or Castelvetrano olives**
2	**Tbsp. grated or shredded Parmesan cheese**

1. Preheat oven to 350°F. Grease a 9x5-inch loaf pan.

2. In a large bowl stir together flour, baking powder, salt, and pepper. Make a well in center of flour mixture.

3. In a medium bowl combine eggs, sour cream, olive oil, and fresh herb(s). Add egg mixture all at once to the flour mixture. Stir just until moistened (batter should be lumpy).

4. Fold cheddar cheese, salami, and olives into the batter. Spoon batter into prepared loaf pan. Sprinkle with Parmesan cheese.

5. Bake until golden brown and a toothpick comes out clean, 45 minutes. (Cover with foil to prevent overbrowning, if necessary.) Cool in pan on a wire rack 10 minutes. Remove from pan; cool on a wire rack.

Makes 1 loaf (12 slices).

TO STORE Store in an airtight container in the refrigerator up to 3 days or freeze up to 1 month.

PER SLICE *266 cal, 20 g fat (6 g sat fat), 87 mg chol, 493 mg sodium, 14 g carb, 0 g fiber, 0 g sugars, 8 g pro.*

GINGERBREAD LOAF WITH LEMON ICING

LOAF WRAP
Cut a decorative wine bag in half and tuck the loaf into the bag. Transfer icing and crystallized ginger to sandwich bags and tie onto the bag with twine.

Gingerbread Loaf with Lemon Icing

PREP 20 minutes
BAKE 45 minutes at 350°F
COOL 10 minutes

2	**cups all-purpose flour**
1½	**tsp. baking powder**
1½	**tsp. ground cinnamon**
¾	**tsp. ground ginger**
¾	**tsp. salt**
½	**tsp. baking soda**
¾	**cup milk**
⅔	**cup vegetable oil**
½	**cup sugar**
2	**eggs, lightly beaten**
⅓	**cup mild-flavor molasses**
2	**Tbsp. finely chopped crystallized ginger**
1	**recipe Lemon Icing *(right)***

1. Preheat oven to 350°F. Grease a 9x5-inch loaf pan. In a large bowl stir together the first six ingredients (through baking soda). Make a well in center of flour mixture.

2. In a medium bowl combine the next five ingredients (through molasses). Add milk mixture all at once to the flour mixture. Stir just until moistened (batter should be lumpy). Fold in the 2 Tbsp. finely chopped crystallized ginger. Spoon batter into the prepared pan.

3. Bake until a toothpick comes out clean, 45 to 55 minutes. Cool in pan on a wire rack 10 minutes. Remove from pan; cool completely on wire rack.

4. Before serving, drizzle top of loaf with Lemon Icing. If you like, sprinkle with additional chopped crystallized ginger. **Makes 1 loaf** (16 slices).

LEMON ICING In a small bowl stir together 1 cup powdered sugar and 1 Tbsp. fresh lemon juice until combined. Add more lemon juice, ½ tsp. at a time, as needed to reach desired consistency.

TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 1 month.

PER SLICE *237 cal, 10 g fat (2 g sat fat), 24 mg chol, 214 mg sodium, 34 g carb, 1 g fiber, 21 g sugars, 3 g pro.*

Cherry-Fennel Focaccia

PREP 30 minutes
RISE 1 hour 20 minutes
BAKE 15 minutes at 450°F

1	**cup warm water (105°F to 115°F)**
6	**Tbsp. olive oil**
1	**pkg. active dry yeast**
1	**tsp. honey or granulated sugar**
2½	**to 3 cups all-purpose flour**
½	**cup yellow cornmeal**
1	**Tbsp. orange zest**
2	**tsp. fennel seeds, toasted***
1	**tsp. salt**
1	**cup dried cherries, chopped**
2	**Tbsp. turbinado (raw) sugar**

1. In a 2-cup glass measuring cup stir together the warm water, 3 Tbsp. of the oil, the yeast, and honey; let stand about 5 minutes or until mixture is foamy.

2. Meanwhile, in a large bowl stir together 2½ cups of the flour, the cornmeal, orange zest, fennel seeds, and salt. Make a well in the center of flour mixture. Gradually stir in yeast mixture until mixture comes together.

3. Turn out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease surface of dough. Cover; let rise in a warm place until double in size (about 1 hour).

4. Lightly grease a 15x10-inch baking pan. Gently press dough onto the bottom of the prepared baking pan. Sprinkle with dried cherries; press lightly. Poke dough to create a dimpled surface. Cover; let rise in a warm place 20 minutes.

5. Preheat oven to 450°F. Drizzle dough with the remaining 3 Tbsp. oil; sprinkle with turbinado sugar. Bake 15 to 18 minutes or until focaccia is brown and crisp. Cool slightly in pan on a wire rack. Cut into pieces. **Makes 16 pieces.**

***TIP** To toast seeds, in a small dry skillet cook and stir fennel seeds over medium until aromatic, about 5 minutes.

TO STORE Best eaten the same day. Or store in an airtight container at room temperature up to 1 day or freeze up to 1 month.

PER PIECE *177 cal, 5 g fat (1 g sat fat), 0 mg chol, 151 mg sodium, 30 g carb, 2 g fiber, 10 g sugars, 3 g pro.*

LOVE
PEACE
JOY

CHERRY-FENNEL
FOCACCIA

NATURAL CONTAINER
Line a box with parchment paper; fill with cut focaccia. Make stripes on the box using ribbon or washi tape. Tie on a tag, such as these sliced-log ornaments stamped with good tidings.

PHOTOS: (GINGERBREAD) BRIE GOLDMAN; (FOCACCIA) BLAINE MOATS

Easy Biscuit Cinnamon Rolls

PREP 20 minutes
BAKE 20 minutes at 400°F

- ¼ cup salted butter, melted
- ¼ cup plus 3 Tbsp. granulated sugar
- ¼ cup packed brown sugar
- 2 tsp. ground cinnamon
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- 5 Tbsp. cold salted butter, cut up
- ¾ cup buttermilk
- ½ tsp. vanilla
- 2 Tbsp. finely chopped toasted walnuts
- 1 recipe Caramel Icing *(below)*

1. Preheat oven to 400°F. Brush 2 Tbsp. of the melted butter in the bottom of an 8-inch round baking pan. For filling, in a small bowl combine the ¼ cup granulated sugar, the brown sugar, and cinnamon. Sprinkle 3 Tbsp. of the mixture in the bottom of prepared baking pan.

2. In a large bowl stir together flour, the 3 Tbsp. granulated sugar, the baking powder, and salt. Using a pastry blender, cut in the 5 Tbsp. butter pieces until the size of small peas. Make a well in the center of the flour mixture. Add buttermilk and vanilla all at once. Using a fork, stir just until mixture is moistened. Gently work with your hands to bring dough together. Turn dough out onto a well-floured surface. Roll dough to a 10x10-inch square.

3. Brush dough with remaining 2 Tbsp. melted butter. Sprinkle with remaining cinnamon-sugar mixture. Sprinkle with walnuts. Using a bench scraper to guide dough, roll up dough into a tight log. Cut crosswise into 8 slices. Arrange in prepared pan. Bake until lightly browned, 20 to 25 minutes. Cool slightly. Drizzle Caramel Icing over warm rolls. **Makes 8 rolls.**

CARAMEL ICING In a saucepan melt ¼ cup salted butter over medium. Stir in ½ cup packed brown sugar; bring to boiling over medium-high. Reduce heat to medium. Cook and stir 2 minutes. Turn off heat. Add 3 Tbsp. milk and 1 Tbsp. pure maple syrup (it will bubble); whisk briskly until smooth. Remove from heat. Let cool 15 minutes. Whisk in 1 cup powdered sugar until smooth. Use immediately.

TO STORE Store in an airtight container at room temperature up to 1 day or freeze (un-iced) up to 1 month.

PER ROLL *493 cal, 21 g fat (12 g sat fat), 51 mg chol, 468 mg sodium, 74 g carb, 1 g fiber, 49 g sugars, 5 g pro.*

BUN PAN
Bake the rolls in a parchment baking pan; cool rolls completely. Drizzle with icing and wrap. Add a ribbon and, if you like, a tag.

PHOTOS: (ROLLS) BRIE GOLDMAN, (FOCACCIA) CARSON DOWNING

Rosemary Focaccia

PREP 20 minutes **STAND** 2 hours
RISE 1 hour 30 minutes
BAKE 30 minutes at 400°F

4	**cups all-purpose flour (480 g)**
1½	**tsp. kosher salt**
1	**tsp. active dry yeast**
1⅔	**cups warm water (120°F to 130°F)**
¼	**cup olive oil**
	Fresh rosemary leaves

1. In a large bowl combine 3 cups of the flour, the kosher salt, and yeast. Stir in the warm water until mixture is moistened (dough will be sticky). Cover bowl loosely. Let stand at room temperature 2 hours.

2. Lightly coat a 15x10-inch baking pan with *nonstick cooking spray;* drizzle with 2 Tbsp. of the oil. Stir remaining 1 cup flour into dough. Using greased hands, spread dough in pan (dough will be sticky). Cover with greased plastic wrap. Let rise in a warm place until puffy (1½ to 2 hours).

3. Preheat oven to 400°F. Poke dough for a dimpled surface; top with rosemary. If you like, top with *olives* and sliced *garlic*. Drizzle with remaining 2 Tbsp. oil. If you like, add *sea salt*. Bake until golden, 30 minutes; cool. **Makes 12 pieces.**

TO STORE Best eaten the same day. Or store in an airtight container at room temperature up to 1 day or freeze up to 1 month.

PER PIECE *193 cal, 5 g fat (1 g sat fat), 0 mg chol, 190 mg sodium, 32 g carb, 1 g fiber, 0 g sugars, 4 g pro.*

BOARD BUNDLE

Cut your sheet pan of Rosemary Focaccia in thirds and place on small wood breadboards. Wrap a strip of waxed paper around the board and bread; tie with twine. For added holiday flair, tie a small sprig of rosemary to the handle of the board.

Overnight Yeast Bread

PICTURED ON ***P. 84***

PREP 20 minutes

CHILL 1 to 7 days **RISE** 1 hour 30 minutes

BAKE 35 minutes at 450°F

7 cups bread flour (840 g)
4 tsp. kosher salt
1 pkg. active dry yeast
3 cups warm water (120°F to 130°F)
Cornmeal

1. In an extra-large bowl combine flour, salt, and yeast. Stir in the warm water until mixture is moistened (dough will be sticky). Cover bowl loosely with plastic wrap. Chill 24 hours or up to 7 days.

2. Lightly grease a 12-inch square piece of foil. Sprinkle foil with cornmeal.

3. When ready to bake, use damp hands to remove one-third of the dough (about 1 pound) and place on a lightly floured surface. (Refrigerate remaining dough until you are ready to use it.) With damp hands, stretch and fold dough by grabbing the underside and stretching it up and folding it over on itself to form the dough into a smooth ball, about 1 minute. (Avoid overworking dough.) Place dough ball on prepared foil. Sprinkle dough lightly with flour. Cover loosely with a towel. Let rise in a warm place until double in size (1½ hours).

4. Place a 6-qt. Dutch oven in oven; preheat oven to 450°F. Score top of loaf with sharp knife. Using the foil, carefully lower dough on foil into the Dutch oven. Cover with lid; bake 25 minutes or until loaf is risen and golden brown. Remove lid; bake until crust is deep brown, 10 to 15 minutes more. Lift from Dutch oven using foil; peel off foil. Cool on a wire rack. **Makes 3 loaves** (10 slices each).

TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 1 month.

PER SLICE *93 cal, 0 g fat, 0 mg chol, 151 mg sodium, 19 g carb, 1 g fiber, 0 g sugars, 3 g pro.*

PAN PRESENT
Tie a ribbon around a muffin pan for a simple yet festive holiday gift.

BERRY BRAN CEREAL MUFFINS

PHOTOS: (MUFFINS) CARSON DOWNING, (BREAD) BRIE GOLDMAN

Berry Bran Cereal Muffins

PREP 15 minutes

BAKE 20 minutes at 400°F

COOL 5 minutes

3 cups whole bran cereal (not flakes), such as All-Bran
1 cup boiling water
2½ cups all-purpose flour
½ cup granulated sugar
½ cup packed brown sugar
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 cups buttermilk
2 eggs, lightly beaten
½ cup vegetable oil
1½ cups fresh or frozen strawberries, hulled and sliced or chopped
Cinnamon-Sugar *(right)*

1. Preheat oven to 400°F. Line twenty-four 2½-inch muffin cups with paper bake cups; coat cups with *nonstick cooking spray.* In a medium bowl stir together cereal and boiling water until moistened.

2. In another medium bowl stir together the next six ingredients (through salt). In a large bowl combine buttermilk, eggs, and oil. Stir cereal mixture into buttermilk mixture just until moistened. Fold in berries. Spoon batter into prepared muffin cups, filling each three-fourths full. Sprinkle with Cinnamon-Sugar.

3. Bake until a toothpick comes out clean, about 20 minutes. Cool in pan on a wire rack 5 minutes. Remove from pan. Cool completely. **Makes 24 muffins.**

CINNAMON-SUGAR In a small bowl combine ¼ cup granulated sugar and ½ tsp. ground cinnamon.

TO STORE Store in an airtight container at room temperature up to 1 day or freeze up to 1 month.

PER MUFFIN *167 cal, 6 g fat (1 g sat fat), 16 mg chol, 179 mg sodium, 28 g carb, 3 g fiber, 14 g sugars, 4 g pro.*

fresh
CRANBERRY-
PEPITA
buttermilk
bread

TOWEL WRAP
Wrap the cooled loaf in plastic wrap. Set the loaf in the middle of a dish towel. Fold the bottom then the top of the towel over the loaf. Grab the left and right ends of the towel and tie across the top of the loaf. Tuck the ends of the towel into the folds. If you like, add fresh greenery and tie on a label.

Cranberry-Pepita Buttermilk Bread

PREP 20 minutes
BAKE 55 minutes at 375°F
COOL 1 hour 10 minutes

2	cups all-purpose flour
1	cup sugar
2½	tsp. baking powder
¼	tsp. baking soda
¼	tsp. salt
2	eggs, lightly beaten
1	cup buttermilk
6	Tbsp. butter, melted
1¼	cups fresh or frozen cranberries
¾	cup salted roasted pepitas
2	tsp. orange zest

1. Preheat oven to 375°F. Grease an 8x4-inch loaf pan. In a large bowl stir together flour, ¾ cup of the sugar, the baking powder, baking soda, and salt. Make a well in center of flour mixture.
2. In a medium bowl whisk together eggs, buttermilk, and melted butter. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in cranberries, ½ cup of the pepitas, and orange zest.
3. Spoon batter into prepared pan. Chop remaining ¼ cup pepitas; combine with remaining ¼ cup sugar. Sprinkle over batter.
4. Bake until a toothpick comes out clean, about 55 minutes. (Cover with foil to prevent overbrowning if necessary.) Cool in pan on a wire rack 10 minutes. Remove from pan; cool completely.
Makes 1 loaf (10 slices).
TO STORE Store in an airtight container at room temperature up to 3 days or freeze up to 1 month.
PER SLICE *316 cal, 13 g fat (6 g sat fat), 57 mg chol, 358 mg sodium, 44 g carb, 2 g fiber, 22 g sugars, 8 g pro.*

LITTLE *nibbles*

Offset the overly sugary side of the season with munchable snacks to share. These goodies offer a tasty treat wrapped in cute packaging while toning down the sweetness.

CEREAL BAG
To craft the gift tag, make a small tree with fabric and buttons, then glue onto cardstock. Package cooled granola in a treat bag, tie with ribbon, and attach tag.

QUINOA-PEPITA GRANOLA, *p. 94*

CRACKER TOTE
Place a stack of crackers inside a paper bag with a plastic window. Fold down the top of the bag and wrap red yarn around it. Add a manila gift tag and embellish with a trinket.

WHOLE WHEAT SEED CRACKERS

PHOTOS: BLAINE MOATS

Whole Wheat Seed Crackers

PREP 35 minutes
STAND 15 minutes
BAKE 10 minutes per batch at 400°F

1½	**cups all-purpose flour**
½	**cup whole wheat pastry flour**
1	**tsp. salt**
½	**tsp. sugar**
¾	**cup water**
3	**Tbsp. butter, melted**
1	**egg white**
1	**Tbsp. water**
1	**recipe Cracked Pepper Topper or Mixed Seed Topper *(right)***

1. In a medium bowl stir together all-purpose flour, whole wheat flour, salt, and sugar. Add ¾ cup water and melted butter. Stir until mixture starts to come together. Shape into a ball. Cover; let stand 15 minutes.

2. Preheat oven to 400°F. Line a baking sheet with parchment paper. Divide dough into quarters. On a lightly floured surface, roll one portion of dough at a time until less than ⅛ inch thick. Prick dough generously with a fork. Using a pizza cutter or fluted pastry wheel, cut dough into desired shapes. Place shapes 1 inch apart on the prepared baking sheet.

3. In a small bowl combine egg white and 1 Tbsp. water. Brush shapes lightly with egg white mixture and desired topper.

4. Bake until light brown and crisp, 10 to 12 minutes. Transfer to a wire rack; cool. (Crackers will continue to crisp as they cool.) **Makes 100 crackers.**

TO STORE Store in an airtight container at room temperature up to 1 week.

PER CRACKER *62 cal, 2 g fat (1 g sat fat), 5 mg chol, 135 mg sodium, 9 g carb, 1 g fiber, 0 g sugars, 2 g pro.*

Change It Up

CRACKED PEPPER TOPPER In a small bowl combine 1 Tbsp. sea salt flakes or kosher salt and 1 Tbsp. cracked black pepper.

MIXED SEED TOPPER In a small bowl combine 2 tsp. sesame seeds, 2 tsp. poppy seeds, 1 tsp. celery seeds, and 1 tsp. fennel seeds.

Spiced Toasted Chickpeas

PREP 15 minutes
ROAST 32 minutes at 450°F

1	**15-oz. can no-salt-added garbanzo beans (chickpeas), drained**
4	**tsp. olive oil**
½	**tsp. paprika**
¼	**tsp. salt**
¼	**tsp. garlic powder**
¼	**tsp. ground cumin**
⅛	**tsp. ground black pepper**
	Dash cayenne pepper

1. Preheat oven to 450° F. Rub chickpeas with a paper towel to remove the thin skins and to dry well. Place in a 9-inch baking pan. Drizzle with oil; stir to coat.

2. Roast 20 minutes, stirring once. Stir in the remaining ingredients. Roast until beans are dry and crisp, 12 to 14 minutes, stirring once. Cool completely. **Makes 6 servings** (2½ Tbsp. each).

TO STORE Store in an airtight container at room temperature up to 1 day.

PER SERVING *104 cal, 4 g fat (0 g sat fat), 0 mg chol, 115 mg sodium, 14 g carb, 3 g fiber, 0 g sugars, 4 g pro.*

SPICED TOASTED
CHICKPEAS

TREE TOPPER

Hot-glue clean twigs together in a triangle; use string to create a tree look. Wrap a skewer with twine for the trunk; glue to tree. Glue a button to top. Fill a box (with a lid) with chickpeas. Insert tree into center. Add a tag.

PHOTOS: (CHICKPEAS) BLAINE MOATS, (BISCOTTI) ADAM ALBRIGHT

Quinoa-Pepita Granola

PICTURED ON ***P. 92.***
PREP 20 minutes
BAKE 20 minutes at 350°F
COOL 15 minutes

¾	**cup uncooked quinoa, rinsed and well-drained**
½	**cup raw pepitas (pumpkin seeds)**
½	**cup whole and/or slivered almonds**
¼	**cup flaxseeds**
¼	**cup honey**
2	**Tbsp. canola oil**
1	**tsp. ground cinnamon**
½	**tsp. coarse salt**
¾	**cup dried cherries, dried cranberries, golden raisins, and/or snipped dried apricots**

1. Preheat oven to 350°F. In a large bowl combine quinoa, pepitas, almonds, and flaxseeds. In a small bowl microwave honey until warm, 10 to 20 seconds. Stir in oil, cinnamon, and salt. Pour honey mixture over quinoa mixture; toss to coat. Spread in a 15x10-inch baking pan.

2. Bake about 20 minutes or until golden, stirring twice. Stir in dried fruit. Cool in pan on a wire rack 15 minutes. Spread out on a large sheet of foil. Cool completely, breaking up any large pieces.
Makes 13 servings (¼ cup each).

TO STORE Store in an airtight container in refrigerator up to 2 weeks.

PER SERVING *191 cal, 11 g fat (1 g sat fat), 0 mg chol, 94 mg sodium, 22 g carb, 3 g fiber, 11 g sugars, 6 g pro.*

Serving Idea

If you like, add a tag with ways to serve, such as sprinkling over baked apple slices, spooning over yogurt or smoothie bowls, or using as a crunchy topping for fruit pies.

WARM
WISHES

GIFT CUP
Line a paper coffee
cup with a napkin
or parchment paper
and fill with biscotti.
Attach a gift tag
with twine.

Cranberry-Pistachio Biscotti

PREP 30 minutes
BAKE 45 minutes at 325°F
COOL 15 minutes
CHILL 15 minutes

2¾	**cups all-purpose flour**
1½	**cups sugar**
1½	**tsp. baking powder**
1	**tsp. salt**
2	**eggs, lightly beaten**
2	**egg yolks, lightly beaten**
6	**Tbsp. butter, melted**
¼	**cup almond liqueur**
1½	**cups coarsely chopped pistachio nuts**
1	**cup coarsely chopped dried cranberries**
6	**oz. melted white baking chocolate with cocoa butter (optional)**

1. Preheat oven to 325°F. Line two large cookie sheets with parchment paper.

2. In a large bowl stir together flour, sugar, baking powder, and salt; make a well in center. In a small bowl combine eggs, egg yolks, melted butter, and liqueur. Add egg mixture all at once to flour mixture; stir until dough starts to form a ball. Stir in pistachios and cranberries (dough will be crumbly). Using your hands, knead dough until it comes together.

3. Turn dough out onto a lightly floured surface. Divide dough into three portions. Shape each portion into a 12-inch roll. Place two rolls 3 inches apart on one of the prepared cookie sheets. Place remaining roll on remaining cookie sheet; flatten rolls slightly to about 2 inches wide.

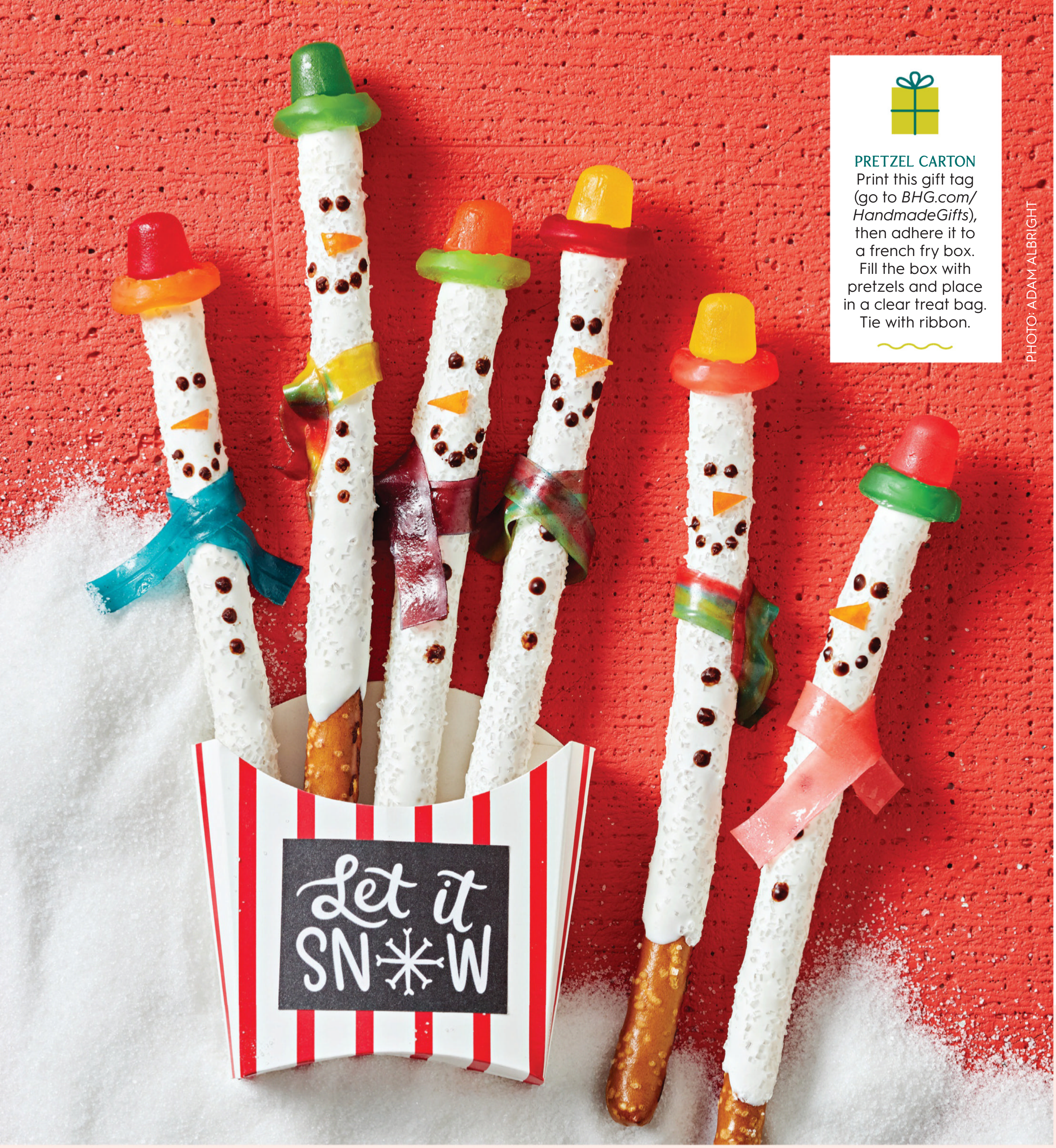
4. Bake on separate oven racks until rolls are firm and light brown, 25 to 30 minutes, rotating sheets halfway through. Cool cookie sheets on wire racks 15 minutes.

5. Transfer rolls to a cutting board. Using a serrated knife, cut rolls diagonally into ½-inch slices. Place slices, cut sides down, on sheets. Bake 10 to 12 minutes. Turn slices over; bake until light brown, 10 to 12 minutes more.

4. Remove; cool on wire racks. (Biscotti will continue to crisp as they cool.) If you like, dip bottoms of cookies in white chocolate; sprinkle with additional pistachios. Chill 15 to 20 minutes or until set. **Makes 48 cookies.**

TO STORE Store in an airtight container at room temperature up to 3 days or freeze (uncoated) up to 3 months.

PER COOKIE *102 cal, 4 g fat (1 g sat fat), 19 mg chol, 79 mg sodium, 16 g carb, 1 g fiber, 9 g sugars, 2 g pro.*



PRETZEL CARTON
Print this gift tag (go to *BHG.com/HandmadeGifts*), then adhere it to a french fry box. Fill the box with pretzels and place in a clear treat bag. Tie with ribbon.

PHOTO: ADAM ALBRIGHT

Pretzel Snow Folk

PREP 40 minutes **STAND** 30 minutes

12	oz. white candy coating
1	tsp. shortening
18	pretzel rods
	Coarse sugar
	Candies, sprinkles, and/or icing
	Rolled fruit leather
	Candies, such as gummy ring candies and small gumdrops

1. Line a large cookie sheet with waxed paper. In a bowl microwave candy coating according to package directions until melted; stir in shortening until smooth.

2. Spoon melted coating mixture over three-fourths of each pretzel, turning to coat and allowing excess to drip into bowl. Sprinkle with sugar. Place on prepared cookie sheet. Let stand 30 minutes.

3. Decorate as snow folk using candies, sprinkles, and/or icing to make faces; fruit leather for scarves and noses; and rings and gumdrops for hats. **Makes 18 pretzels.**

TO STORE Store in an airtight container at room temperature up to 3 days.

PER PRETZEL *185 cal, 8 g fat (6 g sat fat), 0 mg chol, 150 mg sodium, 25 g carb, 0 g fiber, 19 g sugars, 1 g pro.*

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